



Sample menu from November 2018

Items in *italics* are grown in Primland's own organic gardens

First

Foie Gras	
mountain rose, apple cider, mustard	30
Tuna	
carrot, ginger, black garlic, radish	22
Pork Belly	
maple mustard, quail egg	18

Second

Baby Beet	
goat cheese, walnut, apple, arugula, orange vinaigrette	14
Apple Salad	
mountain rose, tatsoi, asher blue, pear, praline, honey walnut	14
Seafood Chowder	
clam, mussel, crab, lobster	16

Main

Piedmont Beef Tenderloin	
potato gratin, <i>baby vegetables</i> , burgundy-veal reduction	57
Halibut	
pea, charred tomato, baby carrot, spinach, creamsicle	48
Scallop	
sweet potato, carrots, parsnip, pea, trumpet	45
Lamb	
pistachio, fall truffle, heirloom chard, potato, hedgehog	52
Elk	
farro verde, baby squash, sherry, yellow foot	62
Veal Chop	
rice peas, parsnip, spinach, carrot, trumpet, veal reduction	58
Wild Striped Bass	
acorn squash, patty pan, carrot, fingerling, pea	46
Lobster Tagliatelle	
kale, fried chicken mushroom, carrot, beet	55

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness