**Happy Valentine’s Day!**

**February 14th, 2020**

**Chef’s Tasting Menu | 6 Courses 70**

(All dietary restrictions and allergies will be accommodated)

***Amuse Bouche***

***apple shallot rose***

***1st Course***

**lettuce, beets, citrumelo, Goat Lady chevre, walnuts, strawberry vinaigrette**

***2nd Course***

 ***cornbread buttermilk soup, Texas Pete, croutons***

***3rd Course***

**stifado rabbit sausage, pearl onions, milk bread**

***4th Course***

**bison flank steak, pickled carrots, alliums, lions mane puree, chimichurri, Fair Share Farm mustard greens**

***5th Course***

**Orrman’s cheese shop truffled brie, beggers purse, phyllo dough, peach and pine mustard**

***Palate Cleanser***

***Spiced Apple Sorbet***

***6th Course***

**cream puff, pastry cream, powdered sugar, chocolate ganache, rose petals**

*Chef de Cuisine ~ Myles Scaglione Chef-Proprietor ~ Patrick Murphy Restaurant Manager ~ Suzette Ramsey*

*With a mission to be “locally sourced, globally inspired,” Chef-Owner Patrick Murphy and team uses their*

*extensive training and travels to create a menu that features ingredients from North Carolina.*

*Heirloom’s relationships with growers, producers and purveyors across the state allows*

*Heirloom to offer the freshest and most unique food available.*

**FARMS & PRODUCERS**

**Uno Alla Volta**

*cheese, butter*

**Ran-Lew Dairy**

*milk, buttermilk*

**Lucky Clays**

*vegetables*

**Charlotte Fish Company**

*seafood*

**Mills Family Farm**

*grass fed beef*

**Freedom Farm**

*vegetables*

**Carolina Mill**

*flour*

**The Chef’s Farmer**

*vegetables*

**Barbee Farm**

*Vegetables*

**Urban Gourmet Farm**

*mushrooms*

**Burton Farms**

*vegetables*

**Harmony Ridge Farms**

*eggs, ducks, vegetables*

**Marshallberg Farm**

*Sturgeon, caviar*

**Savory Spice Shop**

*spices*

**Boyle Farm**

*vegetables*

**Tevepaugh Orchard**

*fruit*

**Lineberger Farm**

*Fruit*

**Coldwater Creek Farms**

*grits, vegetables*

**Creekside Farm**

*chicken*

**Heart & Sole Farm**

*vegetables*

**\*Items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.**

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