

# The Bistro at the Beechwood Inn

Fine dining in the North Georgia Mountains - Reservations Required

## Appetizers:

Charleston-style Crab cakes with Roasted Garlic Aioli \$11.00

Seared Jumbo Scallops with Hominy Grit Cake and New Orleans Remoulade \$11.00

Garlic Bruschetta with Kalamata Olive Tapenade \$7.00

Jumbo Shrimp Sautéed in Garlic Olive Oil with Ancho Pepper Guacamole \$9.00

Portabella Mushrooms with Chevre (Portabella Mushrooms Rubbed with Olive Oil and Grilled with Goat Cheese) \$7.00

Topini Di Gorgonzola - Homemade Gnocchi with Gorgonzola Cream Sauce \$9.00

Pan Fried Egg Plant with Goat Cheese and Sundried Tomato Tapenade \$8.00

Cheese Filled Ravioli with Smoked Tomato Sauce and Grated Reggiano \$9.00

Goat Cheese, Fresh Ground Coriander and Portabella Mushrooms in Puff Pastry with Pebre Sauce \$9.00

Tagliatelle Pasta with Curry Cream Sauce and Smoked Salmon \$9.00

Low Country Shrimp & Grits. Shrimp Sautéed with Shallots, Andouille Sausage and Garlic Spooned atop Stone-Milled Grits with Smoked Gouda \$10.00

## Soups and Salads

Frisee of Spring Greens with Maytag Blue Cheese, Roasted Red Peppers with Sesame Lime Dressing \$6.00

Baby Spinach with Red Onion, Clementine Oranges, Bacon, Feta and Balsamic Vinaigrette \$7.00

Antipasti of Fresh Farm Greens, Tuscan Olives, Sausage, Peppers, Crostini and Prosciutto \$8.00

Avocado, Shrimp, Ruby Red Grapefruit, Fresh Lime, Rice Wine Vinaigrette Over Fresh Spinach \$8.00

Roasted Butternut Squash, Sundried Cranberries, Crumbled Gorgonzola, Toasted Pumpkin Seeds on Field Greens with Molasses Vinaigrette \$8.00

Painted Desert Soup - (Black Bean, Butternut Squash and Sweet Potato Puree with Crème Fresh) \$7.00

Fresh Thai Basil Roll with Angel Hair Cabbage, Baby Shrimp Wrapped in Rice Paper with Satay Peanut Sauce \$8.00

## Entrees from the Sea

Sea Bass Almandine. Tender White Fish Pan Seared with Wine, Herbs and Toasted Sliced Almonds, Served with Smoked Gouda Cheese Grits or Herbed Rice Pilaf. \$22.00

Grilled or Planked Salmon (or Fresh Fish of the Day) with Mild Jalisco Pepper Relish and Rosemary Roasted Red Potatoes. \$24.00

Seared Ahi Tuna and Black Sesame Seeds Marinated in Sesame-Ginger Sauce Pan Seared, Served with a Ginger, Soy, Reduction Sauce,

accompanied by Herb Rice Pilaf and Jicama Slaw. \$28.00

Shrimp Piccata. Jumbo Shrimp Marinated In Lemon, Olive Oil, Fresh Garlic and Pan Seared. Served Over Angel Hair Pasta, Fresh Basil, Sun Dried Tomatoes, Roast Garlic and Grated Aged Pecorino Cheese \$24.00

Pan Seared Panko Crusted Jumbo Prawns Udon Noodles with Sesame, Ginger Soy Marinade \$25.00

## On Land

Bell and Evans Organic Chicken Zinfandel with Applewood-Smoked Bacon. and Fresh Herbs Simmered in Red Zinfandel Wine Served with its own Broth, Herb Rice Pilaf. \$21.00

Pan Seared Grimaud Farms Organic Duck Breast with Wild Rice and Fried Sage, Winter Squash \$28.00

Veal Marsala, Tender Veal Scallops Seared with Lemon, Garlic, Butter And Marsala, Saffron Risotto \$25.00

Sautéed Veal Medallions, Jumbo Lump Crabmeat, Local Country Ham, Wild Mushrooms with Riesling Cream Sauce, Potatoes Anna \$31.00

Grilled Marinated Pork Tenderloin Stuffed with Wild Mushroom Ragout with Cabernet Reduction Sauce and Double Baked Potato \$27.00

Niman Ranch Organic Roasted Rack of Lamb, with Parsley and Garlic-Rosemary Crust Comfit of Fingerling Potatoes \$35.00

Grilled Painted Hills Organic Black Angus Tenderloin Of Beef (8 Oz) Stuffed with Roasted Garlic-Gorgonzola Aioli with Double Baked Potato. \$35.00

Ossibuchi Al Pomodoro – Veal Shanks with Oven Wilted Tomatoes, Creamy Polenta \$27.00

Brined and Grilled Niman Ranch Pork Chop with Tuscan Herbs, Creamy Polenta with Fried Sage \$28.00

Braised Beef Short-Ribs, Silver Queen Corn Polenta Cakes \$21.00

Entrees are served with roasted or steamed vegetable du jour, fresh baked herb breads with extra virgin olive oil.

### Desserts:

*Apple Crisp Ala Mode: Fresh Tart Apples Baked with a Brown Sugar Crust and Fresh Ground Cinnamon, Served with Vanilla Bean Ice Cream \$7.00*

*Homemade Lavender Ice Cream Served with Short Bread Cookie \$5.00*

*Gingerbread Tart with Caramel Sauce \$7.00*

*Individual Sunken Chocolate Cake with Starbucks' Coffee Ice Cream \$7.00*

*Poached Pear in Brandy Ginger Sauce with Homemade Pear Sorbet \$8.00*

*Chocolate Scream with Starbuck's Coffee Ice Cream \$8.00*

*Stilton Cheesecake with Chocolate Drizzle and Port Sauce \$8.00*