**little dinner series**

**GLAMPING IN THE SMOKIES**

November 30, 2023

**COCKTAIL**

**'OLE SMOKY**
JOSEPH MAGNUS BOURBON, COFFEE LIQUEUR, ORANGE BITTERS, HOMEMADE SIMPLE SYRUP, COFFEE BEANS, ANGOSTURA BITTERS, EXPRESSED ORANGE PEEL

**HOR D’ŒUVRES**

**DIP INTO NATURE**
SMOKED TROUT DIP, CROSTINI, PICKLED CORN, CHARRED SCALLION, JALAPENO

**CAMPING CUPS**
BUTTERMILK BISCUIT, HOUSEMADE SAUSAGE GRAVY

**THE FOOTHILL SKEWER**
COUNTRY HAM SKEWER, DRIED FIG, CARMELIZED PEARL ONION, PEPPER-VINEGAR MOP SAUCE

**APPETIZER**

**THE BACKYARD BARBEQUE**
BARBEQUE GLAZED SMOKED QUAIL, CORNBREAD STUFFING, ROASTED PEPPER GRAVY, SHAVED FENNEL, LEMON WINE PAIRING 1

**SALAD**

**THE ELEMENTS**
GRILLED BUTTERNUT SQUASH, DRIED APRICOT, GREEN APPLE, RADICCHIO, GOAT CHEESE, GRILLED RED ONION, BUTTERMILK-CELERY DRESSING

**ENTREE**

**CAMPERS’ DELIGHT**
MOLASSES GLAZED & MUSTARD BRINED PORK TENDERLOIN, SWEET POTATO PURÉE, GRILLED LEMON GARLIC GREEN BEANS, PICKLED WATERMELON RIND WINE PAIRING 2

**DESSERT**

**THE CAMPFIRE CLASSIC WITH A TWIST**
FLOURLESS DARK CHOCOLATE TORTE, HOUSEMADE MARSHMALLOW, GRAHAM CRACKER STREUSEL, SASSAFRAS ICE CREAM

**COFFEE AND TEA**

**LUCKY GOAT COFFEE. GREAT SMOKY MOUNTAIN BERRY TEA**
LUCKY GOAT BLACK GOLD FRENCH ROAST & GREAT SMOKY MOUNTAIN NATIONAL PARK TEA BLEND
OUR TEAM

GENERAL MANAGER: AUSTIN CONNELLY
CHEF: DANIELLE FILIPPELLI
SOUS CHEF: EVA RAYNOR
STEWARD MANAGER: ESTEFANIA LUCERO
SERVICE MANAGER: KAILA GREENE
SERVICE MANAGER: LILLY WARD
BAR MANAGER: OSCAR VILLANUEVA

We thank you all from the bottom of our hearts for joining us this evening! We hope you were able to disconnect from your everyday realities and enjoy nature’s most delicious elements.

“The Smokies have a heart of their own. It’s the way the water flows, the way it sounds, and the way it feels when you get in it. I don’t know if it’s just because it’s my home—but I really don’t think so. I think it’s just one of those special places that God put here for us to enjoy.”

—Dolly Parton