



GRAYLYN PLATED DUET DINNER OPTIONS

Includes soup, salad, entrée and dessert
Starts at \$84.00 + + PER PERSON



Choice of One

Chef Rollins's Chicken and Bacon Chowder
Maine Lobster Bisque with Brandy
Seasonal Butternut Squash Bisque with Local Apples

Choice of One

Cucumber Wrap Salad
Cucumber with Strawberries, Candied Pecans and Goat Cheese
Served with Balsamic Vinegar
Iceberg Salad
Iceberg Wedge with Tomatoes, Cucumbers, Red Onions, and Bacon
Served with homemade Bleu Cheese
Classic Caesar Salad
Fresh Romaine Greens Tossed in our House Made Caesar Dressing
Served with Croutons and Parmesan Cheese

Choice of One

Local Meyer's Petit Beef Filet and
Ocean Raised Salmon in a Cabernet Demi-Glace with Cilantro Butter
Roasted Domestic Lamb Rack and
Ocean Raised Salmon in a Rosemary Demi-Glace with Cilantro Butter
Local Meyer's Petit Beef Filet and
Crab Cake in a Cabernet Demi-Glace with Cilantro Butter
Roasted Duck Breast and
Local Meyer's Petit Beef Filet Mignon in a Port Wine Demi-Glace
Maine Lobster Tail and
Local Joyce Farms Roasted Chicken in a Béarnaise Sauce
Crab Cake and Grilled Joyce Farms Chicken with Wild Mushroom Marsala with Cilantro Butter

Choice of One

Sweet Potato Crème Brûlée with Candied Pecan Dust
Warmed Apple Tartes with Vanilla Chantilly Cream
Tiramisu with Vanilla Bean Sauce
Warmed Chocolate Lava Cake with Chantilly Cream and Berries
Bourbon Pecan Tarte with Chantilly Cream and Caramel

All food and beverage are subject to North Carolina state sales tax (currently 6.75%) & 20% gratuity.

GRAYLYN



GRAYLYN PLATED DINNER OPTIONS

\$59.00 ++ PER PERSON: Includes soup, salad, entrée and dessert

\$69.00 ++ PER PERSON: Includes soup, salad, choice of two entrées and dessert



Choice of One

Chef Rollins's Chicken and Bacon Chowder
Hearty Sweet Potato Bisque
Seasonal Butternut Squash with Local Apples

Choice of One

Garden Baby Green Salad
with Tomatoes, Cucumbers, and Carrots in House Vinaigrette
Baby Spinach Salad
with Orange Segments, Goat Cheese and Red Onions
Caprese Salad
Fresh Mozzarella, Tomatoes, Basil, with Extra Virgin Olive Oil and Aged Balsamic

Choice of One

All Entrees are served with Seasonal Accompaniments

Graylyn's Stuffed Chicken Prosciutto, Mozzarella Cheese and Spinach in Marinara Sauce
Pan-Seared Ocean Raised Salmon Fillet with Cherry-Orange Jus
Pan-Seared Crab Cakes in Cilantro Butter
Grilled Meyer's Local Filet Mignon of Beef in Green Peppercorn Demi-Glace
Roasted Duck Breast in a Blackberry Gastrique
Roasted Lamb Racks in a Rosemary Demi-Glace

Choice of One

Bourbon Pecan Tart with Chantilly Cream
Chocolate Lava Cake with Berry Compote
Mrs. Gray's White Chocolate and Pear Bread Pudding with Vanilla
Sweet Potato Crème Brûlée with Candied Pecan Dust



Water, Tea, Soda & Coffee are included with all plated meals.

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