

~ SOUPS ~ SALADS ~ STARTERS ~

THE ORIGINAL WALDORF SALAD The American Classic Created in New York's Waldorf = Astoria in 1896 with Candied Walnuts Celeriac and Crisp Apple	12
BOWMAN BILTMORE WALDORF SALAD The 1929 Favorite of our Original Owner, the Bowman Biltmore Waldorf Salad Adds a Unique Twist from the Classic Waldorf, with the Addition of a Dijon Mustard Vinaigrette	11
ROASTED TOMATO SOUP Herb Cheese Crisp & Garlic-Saffron Aioli	8
BILTMORE CLASSIC CAESAR SALAD An American Classic	11
	Add Pesto Roasted Shrimp...8
	Add Grilled Basil Chicken...6
MIXED BABY GREENS Picoline Olives, Goat Cheese, Black Mission Fig Puree & Quince Vinaigrette	9
HEIRLOOM TOMATO & BUFFALO MOZZARELLA Cured Ham, Arugula & Aged Balsamic	13
SWEET BAY SHRIMP Baby Arugula, Corn Herb Fritter & Mango Horseradish	14
CARAMELIZED DIVER SCALLOP Braised Beef Short Rib Ravioli, Frisee, White Beet Horseradish	15
CHILLED AHI & BABY BEET Pickled Red Onions, Frisee & Queen Creek Olive Oil	17
LEMON POACHED HAWAIIAN PRAWNS Avocado, Sweet Corn Salad	16
BOSC PEAR & MAYTAG BLUE CHEESE TART Arizona Baby Greens, Petite Compari Tomatoes, Roasted Pecans & Sweet Wine Vinaigrette	12

# WRIGHT'S

AT THE BILTMORE

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TODAY'S TABLE D'HOTE

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FRIDAY-AUGUST 15<sup>TH</sup>

~ FIRST COURSE ~

ROASTED TOMATO SOUP  
Herb Cheese Crisp & Garlic-Saffron Aioli

~ SECOND COURSE ~

WILD SALMON  
Roasted Garlic Potato Pasta, Baby Spinach & Heirloom Tomato Emulsion

~ THIRD COURSE ~

SWEET MANGO & SUMMER MELON  
Lemon Grass Citrus Broth, Lavender Meringue Biltmore  
Grown Orange Sorbet

THREE COURSE TASTING MENU  
\$29

An automatic gratuity of 18% will be added to parties of eight or more.

~ MAIN COURSE ~

WILD SALMON Roasted Garlic Potato Pasta, Baby Spinach & Heirloom Tomato Emulsion	31
ALASKAN HALIBUT Truffled Cream Corn, Leeks, Baby Green Beans, Arugula & Carrot Puree	32
AGED BUFFALO NEW YORK LOIN White Cheddar & Yukon Puree, Creamy Arugula & Rosemary Jus	35
FILET OF BEEF TENDERLOIN Sweet Onion & Blue Cheese Crust, Pan Roasted Marble Potatoes & Brussels Sprout Petals	32
AMERICAN PRIME BURGER* Tomato Marmalade & Shoestring Potatoes	16
HOUSE MADE SEA-SALT PASTA Duck Confit, Oregon Wild Mushrooms, English Peas, Black Mesa Ranch Goat Cheese & Foie Gras Butter	28
RIGATONI & CHEESE Oven Dried Tomato Pesto, Grilled Asparagus, Baby Spinach & Roasted Peppers	23
FREE RANGE PAN ROASTED CHICKEN Lemon Thyme Potato Puree, Baby Heirloom Vegetables & Veal Demi	28
BILTMORE CHICKEN BREAST SANDWICH House Smoked Bacon, Crisp Iceberg, Thick cut Tomato & Lemon Charred Chicken, Sea Salt Potatoes & Chipotle Aioli	15
OVEN ROASTED CHICKEN SALAD Mixed Baby Field Greens, Candied Walnuts Warm Goat Cheese & Creamy Balsamic Vinaigrette	16

\*We are required to inform patrons that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness. These items include raw oysters, raw egg Caesar salad and hamburgers. Information on the ingredients of any item served will be provided upon request. Please direct inquiries to the restaurant manager.