



# Seasonal Summer Menu

Menu by Executive Chef, Josh Sutton & Chef de Cuisine, Alice Townsend

Mentored by award winning Michelin Star Trained Chef, Johannes Klapdohr from The Library Kitchen & Bar

Reservations: [www.bearlakereserve.com/dining](http://www.bearlakereserve.com/dining)

## BEGINNINGS

### Port Wine Mushroom Bruschetta | 12

With Garden Herbs 

*Best paired with: Green Eyes*

### Sweet Potato Poutine | 12

Crispy Sweet Potato, Smoked Corn Gravy,  
& Cheese Curd

*Best paired with: Whitehaven*

### Apple Bacon Flatbread | 12

with Sage

*Best paired with: Lafitte Lavjac*

### Seared Ahi Tuna | 18

Wasabi Mayo, Sweet Potato, Avocado

*Best paired with: Boomtown*

### Fried Green Tomatoes | 12

Pepper Jam, Arugula, Sweet Tea Gelee,


Blueberry Balsamic Reduction

*Best paired with: Chinon Rose*

## GREENS



Honey Citrus, Ranch, Balsamic, Honey Dijon

### Georgia Peach and Mozzarella | 14

Mint, Basil, Almonds, Local Greens tossed  
in Honey Citrus Vinaigrette. 

*Best paired with: Whitehaven*

### Quinoa | 12

Black Bean, Almond oil, Cider Vinegar,  
Local Greens, Jalapeno Pesto  

*Best paired with: Frog's Leap*

### Seared Tuna | 21

Avocado, Mango, Crispy leeks, smoked lemon peel aioli,  
wontons, hot honey drizzle.

*Best paired with: Boomtown*

### Lakeside Salad | 12

Add Protein: Chicken, Shrimp, Salmon | +8

### Caesar | 12

Add Protein: Chicken, Shrimp, Salmon | +8

 Gluten Free (prepared in a facility using wheat ingredients).  Vegan (free of animal, egg, or dairy ingredients).


Many of our other dishes can be made gluten-free or vegetarian (and in some cases vegan) with slight modifications, please ask your server for assistance.

## DINNER SELECTIONS


### Heirloom Tomato Bisque | 14

with Black Truffle Parmesan dusted Chickpeas  
and Grilled Cheese Crostini  
*Best paired with: Chateau Greysac*


### General Tso's Cauliflower & Veggie Stir-fry | 18

Mélange of Local Vegetables of the Day.  
Whole Grain Rice   
Add Protein: Chicken, Shrimp, Salmon | +8  
*Best paired with: Roger Sanctre*

### Sunburst Trout | 26

Almond Butter, Campfire Potatoes,  
Garden Green Beans   
*Best paired with: Domaine Arthur Chard*

### 8oz Sesame Seared Ahi Tuna | 24

with Poached Peach, Baby Carrot  
and Sauteed Broccoli   
*Best paired with: Caablis*

### Raspberry Glazed Pork Ribeye | 26

Pickled Blueberry, Smoked Salt,  
Whole Grain Rice, Baby Spinach  
*Best paired with: Formation Pinot Noir*

### Frenched Lamb Chops | 36

Chocolate Demi-Glace, Whipped Potatoes,  
Haricot Vert  
*Best paired with: Trione Zin*

### Smoked Sea Salt Rubbed Beef Ribeye | 36

Braised Baby Carrots, Whipped Potatoes  
*Best paired with: Chateau Barrailleurs*

### Cornmeal Catfish | 24

Jerk Smoked Sweetcorn Gravy, Sweet Potato Fries  
*Best paired with: Frog's Leap*

## DESSERTS

Georgia Peach & Strawberry Shortcake  
with bourbon whipped cream

### Double Layer Dark Chocolate Cake

Butterscotch Syrup, Lavender Sea Salt  
Whipped Cream

### French Vanilla Bean Creme Brulee

with local fruit compote



Executive Chef, Josh Sutton



Chef de Cuisine, Alice Townsend



Michelin Star Trained  
Chef, Johannes Klapdohr

### Josh Sutton | EXECUTIVE CHEF

*"It is not difficult to be inspired when you are surrounded  
by the beauty of Bear Lake Reserve"*

### Alice Townsend | CHEF de CUISINE

*"The beauty of the property, paired with, great owners & guests make Bear  
Lake Reserve the best place to work in Western North Carolina.  
I feel so lucky to be a part of this family"*

## WNC Farm to Table Direct Harvest

Bear Lake Reserve is proud to partner with WNC Farm to Table, who will provide key seasonal ingredients for our menus. WNCFTT works in Jackson and surrounding counties to help build and support distribution of locally grown and produced food, making it possible for farmers and other area food producers to meet the growing demand for local, sustainable, affordable food in Western North Carolina.

*"We all love this area, and supporting local food is one way we  
can show that. I appreciate being a small part of that."*

— Lisa McBride, Owner WNC Farm to Table

