

THREE COURSE MENU • 50•

4:30-6:00PM

Chapter I (Kindly Select One)

G V Caprese Salad

Heirloom Tomatoes/Mozzarella Cheese
Artichokes/Balsamic Syrup
Basil Vinaigrette

G V White Wine Poached Nectarine Salad

Watercress/Lil' Moo Cheese/Cranberry Compote
Clemetine Dressing/Sweet Pickled Shallots

V Fried Green Tomato Salad

Pickled Red Onions & Okra
Buttermilk Ranch Dressings

(Optional Supplement: Add Crab Cake •15•)

Chapter II (Kindly Select One)

G Sous Vide Breast of Chicken

Collard Greens/Black-Eyed Pea Succotash
Spiced Plum Sauce/Crispy Okra

V Ricotta Gnocchi

Herb-Tomato Sauce/Spinach
Boccocini Mozzarella

Optional Supplements:
(Italian Sausage •5•)

*G ** Cilantro-Tequila Flat Iron of Beef

Charred Tomato Relish/Broccolini
Spanish Sweet Potatoes/Mojo Onions

Index (Kindly Select One)

V Fried Strawberries

Trio of Sauces/Cinnamon Dust
Chantilly Cream

G V Warm Chocolate Torte

Peanut Butter-Truffle Center
Macerated Berries



"V" DENOTES A VEGETARIAN OPTION

"G" DENOTES A GLUTEN FREE OPTION

"*" THESE ITEMS ARE SERVED RAW
OR UNDERCOOKED. OR CONTAIN

(OR MAY CONTAIN) RAW OR UNDERCOOKED
INGREDIENTS. THE CONSUMPTION OF RAW OR
UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS.