

Four Course Menu Option 3

SNACKS

(shared)

BEEF TARTARE tomato aioli, pimento olive, pickled shallot, parmesan

PIMENTO CHEESE DIP aged cheddar biscuits

SAUSAGE SAMPLER housemade sausages and accompaniments

FIRST COURSE

(shared) - PRE-SELECTED BY HOST

WEDGE smoked bacon, blue cheese dressing, dried tomatoes, garlic

-or-

BABY LETTUCES green apple, pickled onion, smoked gouda, sunflower seeds, creole mustard vinaigrette

SECOND COURSE

(shared)

BEEF LONG RIB tobasco-molasses bbq

CHARRED CHICKEN baharat, dill labneh

GRILLED PORK CHOP* chipotle cashew salsa, jicama slaw, smoked cashews

FLAT IRON* salsa macha, crispy onions

ROASTED SALMON braised collard greens, black eyed peas, apple slaw, tomato butter

SIDES

(shared)

RED HOT BRUSSELS SPROUTS buttermilk ranch

GRILLED CAULIFLOWER harissa, pickled celery, smoked aioli

SOUR CREAM & CHIVE MASH smoky butter

ROASTED RAINBOW CARROTS chicory butter, candied pecans, tarragon

DESSERTS

(shared)

BUTTERMILK PIE orange-ginger marmalade

BANANA TRIFLE banana cake, banana pudding, candied walnuts, star anise

CHOCOLATE TORTE burnt meringue, graham cracker, fudge, smoked salt

\$125/person

A 25% Service Charge will be applied to the food and beverage minimum.
This charge covers gratuity and assists in health and wellness coverage for our staff.

*These items are raw or undercooked (or may contain ingredients which are raw or undercooked). Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.