Magical Dining Menu

Course One

Smoked Fish Fritters
*Spicy Chow Chow Tartare Sauce*

Fried Green Tomatoes
*Crispy Benton’s Country Ham, Horseradish Remoulade*

Cornmeal Crisped Oysters
*Chicharonnes, Green Tomato Salsa, Herb Cream*

Course Two

Sweet Pea, Lemon - *Ricotta Tart* (vegetarian)
*Marinated Heirloom Cherry Tomatoes, Fresh Herbs*

Grilled Meatloaf on Garlic Mashed Potatoes
*Andouille Sausage-Smoked Onion Gravy, Crispy Onion Rings, Asparagus*

Molasses Brined Heritage Pork Chop
*Confit Marble Potatoes, Brussels Sprouts, Grain Mustard-Burgundy Reduction*

Course Three

Chocolate - Pecan Pie
*Chantilly Cream, “Hot” Chocolate Sauce*

Green Apple and Goat Cheese Bread Pudding
*Sauternes Crème Anglaise, Dried Fruit Compote*