



SOUTHERN
CONTEMPORARY
CUISINE

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

Chicharottes, 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