



Sample Plated Menu

Hors d'oeuvre

Cucumber & Melon Shooter
Crawfish cake with Cajun Remoulade
~
2019 Blanc de Blanc Sparkling Wine

First Course

Succotash Salad
Baby Greens | Heirloom Tomatoes | Fresh Lima Beans | Corn off the Cobb | Local Cheese | Green Goddess Dressing
~
2021 Tinkling Spring

Second Course

Rainbow Trout Roulade
Lump Crab Meat | Jasmine Rice | Green Tomato Chutney | Summer Ball Squash Puree | Caramelized Soy Sauce
~
2021 Viognier

Third Course

Pork Belly Pappardelle
Red Wine Braised Pork Belly | Fresh Pasta | Summer Peppers Scallions | Swiss Char | Smoked Tomato Broth | Corn off the Cobb
~
2019 Cabernet Franc

Fourth Course

Steak 'N Potatoes
Ribeye Filet | Hasselback Potatoes | Crème Fraiche | Fresh Blue Lake Beans | Carrot Nage
~
2019 Touriga National

Fifth Course

Cake & Ice Cream
Chocolate Zucchini Cake | Cashew Mousse | Toffee Chocolate Ice Cream
~
2017 Port