

Summer 2010

Special Event Menus

Menu #1

\$45 per person++

Appetizer (choice of):

Creamy Sweet Corn Soup

Lump Blue Crab, Chives, Crème Fraîche, Old Bay

or

Vanilla and Olive Oil Poached Asparagus

Shaved Fennel, Citrus, Parsley, Orange Vinaigrette

or

Salad of Local Beets and Arugula

Sheep's Milk Feta, Toasted Hazelnuts, Aged Sherry Vinaigrette

Entrée (choice of):

“Three Little Pigs”

Berkshire Pork Loin, Belly, & House Made Sausage, Macaroni & Cheese

or

Wood Grilled Dolphinfish

Cucumber and Tomato Panzanella, White Gazpacho Sauce, Lemon Oil

or

Pan Roasted Carolina “Poulet Rouge”

Roasted Asparagus, Lemon Confit, Pommes Macaire, Porcini Mustard

or

Summer Pea and Hand-dipped Ricotta Ravioli

Artichokes, Marinated Grape Tomatoes, Caciocavallo Cheese, Sicilian Olives

Desserts TBD

Menu #2

\$55 per person++

Appetizer (choice of):

Tybee Island Shrimp Ceviche

Avocado, Cucumber, Red Chile Sorbet

or

Mushroom Crusted Lamb Tenderloin

Carnaroli Puree, Rosemary, Watercress, Natural Jus

or

Vanilla and Olive Oil Poached Asparagus

Shaved Fennel, Citrus, Parsley, Orange Vinaigrette

Intermezzo (choice of):

Creamy Sweet Corn Soup

Lump Blue Crab, Chives, Crème Fraîche, Old Bay

or

Creamy Carnaroli Risotto

Local Summer Squash, Legumes, Parsley, Ricotta Salata

Entrée(choice of):

Wood Grilled Grass Fed “Bistro Steak”

Chili Salsa Verde, Vidalia Rings, Radishes and Summer Greens

or

Wood Grilled Dolphinfish

Cucumber and Tomato Panzanella, White Gazpacho Sauce, Lemon Oil

or

Pan Roasted Carolina “Poulet Rouge”

Roasted Asparagus, Lemon Confit, Pommes Macaire, Porcini Mustard

or

Summer Pea and Hand-dipped Ricotta Ravioli

Artichokes, Marinated Grape Tomatoes, Caciocavallo Cheese, Sicilian Olives

Desserts TBD

Menu # 3

\$65 per person++

Course 1 (Choice of):

Creamy Sweet Corn Soup

Lump Blue Crab, Chives, Crème Fraîche, Old Bay

or

Creamy Carnaroli Risotto

Local Summer Squash, Legumes, Parsley, Ricotta Salata

Course 2 (choice of):

Vanilla and Olive Oil Poached Asparagus

Shaved Fennel, Citrus, Parsley, Orange Vinaigrette

or

Tybee Island Shrimp Ceviche

House Made Saltines, Cucumber, Avocado, Chile Sorbet

Course 3 (choice of):

Maryland Blue Crab Cake

Red and Yellow Cherry Tomato Salad, Pickled Okra Remoulade

or

Creamy Carnaroli Risotto

Local Summer Squash, Legumes, Parsley, Ricotta Salata

or

Mushroom Crusted Lamb Tenderloin

Carnaroli Puree, Rosemary Spring Radish, Watercress

Entrée(choice of):

Hazelnut Crusted Blue Ridge Trout

Toasted Cous Cous and Sweet Pea Ragout, Citrus-Mint Brown Butter

or

“Three Little Pigs”

Berkshire Pork Loin, Belly & House Made Sausage, Macaroni & Cheese

or

Pan Roasted Carolina “Poulet Rouge”

Roasted Asparagus, Lemon Confit, Pommes Macaire, Porcini Mustard

or

Wood Grilled Grass Fed “Bistro Steak”

Chili Salsa Verde, Vidalia Rings, Radishes and Summer Greens

or

Summer Pea and Hand-dipped Ricotta Ravioli

Artichokes, Marinated Grape Tomatoes, Caciocavallo Cheese, Sicilian Olives

Desserts TBD