

Menu

STARTER

BURRATA CAPRESE

HEIRLOOM TOMATO, BASIL, BALSAMIC

ENTRÉE

ROASTED PORK LOIN

PARSNIP PURÉE, APRICOT MARMALADE

DESSERT

BLUEBERRY CRISP

VANILLA ICE CREAM, CANDIED ALMOND

DINNER MENU

APPETIZER

CREAM OF PARSNIP SOUP

bacon lardons
milk bread croutons
chili oil

MAIN COURSE

HERB CRUSTED PRIME FILET & LOBSTER SKEWER

olive oil smashed potatoes
green bean salad
garlic sauce

DESSERT

CLASSIC PANNA COTTA

winter citrus coulis
fresh mint

MONDAY DINNER

STARTER

BABY ROMAINE SALAD

creamy herb dressing, heirloom tomato

ENTRÉE

SLOW COOKED SCOTTISH SALMON

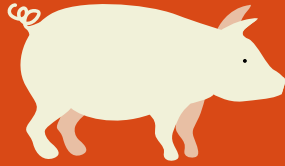
golden curry, pea purée, roasted potato

DESSERT

CHOCOLATE POT DE CRÈME

whipped cream, raspberries

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2023 PIG ROAST

WHOLE ROAST PIG
CAROLINA BBQ SAUCE
KC BBQ SAUCE
HOT SAUCE
BREAD & BUTTER PICKLES
FRIZZLED ONIONS
COLESLAW

CRAZY CORN
GREEN ONION, SPICY MAYONNAISE,
CRISPY SHALLOTS

LOADED BAKED POTATO SALAD
CRISPY BACON, CHEDDAR CHEESE, GREEN
ONION

MAC 'N CHEESE
HERBED BREADCRUMBS

HONEY MAPLE BACON



reception menu

**DAN DAN
CHICKEN DUMPLINGS**
crushed peanuts, pickled mustard greens

**BEYOND MEAT
VEGGIE DUMPLINGS**
garlic chili crunch

**HEIRLOOM TOMATO
CROSTINI**
Duke's mayo

MINI SHRIMP PO'BOY
remoulade, lto

MEXICAN STREET CORN
crispy shallots, gochujang aioli



oyster roast

CHILLED OYSTERS ON THE HALFSHELL

classic cocktail & champagne mignonette

GRILLED OYSTERS

lemon butter

HERB BAKED OYSTERS

toasted breadcrumb & parmesan

BBQ SHRIMP & GRITS

sauced & buttered

FIRE ROASTED CORN SALAD

bell peppers, shallots, Duke's mayo

GRILLED CHEESE

pimento cheese, milk bread

PULLED PORK SLIDERS

slaw, pickles, Carolina BBQ

