

AUGUST

SAMPLE PRIVATE DINING MENU

STARTERS

Gnocchi with blue crab & black truffles

Butternut squash agnolotti tossed with spiced pecans, sage and Smith's brown butter

Braised veal cheek ravioli with wild mushrooms, porcini marmalade and leek froth

John's Foie Gras, "three ways" with grilled brioche
Smoked roulade, in a baumkuchen crust and crispy seared

Corn fried P&J oysters with Clemson blue cheese and local greens

Seared hand-dived scallops with fresh hearts of palm and truffle salad

Smoked wild salmon, red fish and spiny lobster "crunchy roll" with buttermilk & Caviar

SOUPS

Bourride Provencal made of local crabs

Creole turtle soup

White shrimp and Armagnac bisque

Artichoke and P&J oyster soup with garlicky bruschetta

Roast duckling & andouille gumbo with okra & rice

Acorn squash and crab meat soup with truffle froth

SALADS

Local organic greens tossed with candied pumpkin seeds & Point Reyes blue cheese

Warm goat cheese salad with figs cooked in port endive & baby greens tossed in a lavender honey vinaigrette

Roasted heirloom beet salad with crab meat, Allen Benton's cherry smoked bacon, baby mustards and black-eyed peas

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This menu is only a sample as it is evolving daily.

MAIN COURSES

Crispy seared Louisiana Redfish with cauliflower, lobster and caviar

Jamison Farms rack of lamb with herb spätzle and a ragout of lamb shoulder, porcini and baby root vegetables

Grilled sea bass on parsley puree with a lemon confit, crabmeat & parsley salad, truffled crab jus

Brick grilled breast of free range chicken on a bed of cipollini, fingerling potatoes & wild mushrooms with wilted greens

Pan roasted Pheasant breast over “fennel sourkraut” stuffed lady apples & rye bread gnocchi

Moroccan spiced breast of duck, with local quince, seared foie gras & creamy Anson Mills grits

Grilled filet of beef with jumbo asparagus, smoked marrow & truffade potatoes, sauce bordelaise

Lobster larded filet of American Kobe beef with purple plums braised sweet onion oxtail jus & potato fondue

Rare roast blue fin tuna over a ragout of lentils, sour cherries & foie gras

Slow cooked Snake River Farms beef short ribs over organic white corn polenta & dried figs stewed in cabernet

DESSERTS

Granny-Smith tarte tatin with five spiced brown sugar and caramel ice cream
Tahitian vanilla crème brûlée with local berries & mint

Quince up-side down Anson Mills polenta cake with Mauthés sour cream sorbet

Père Roux’s banana rum cake, with white chocolate and Creole cream cheese icing

Warm chocolate torte with preserved cherries & warm spiced wine

Smith Creamery buttermilk pana cotta with stewed purple plums and cornbread biscotti

3 COURSE MENU

20-40 guests: starter course- 1 choice, entrée course- 2 choices & dessert course - 1 choice

40-80 guests: choice of 1 item per course

DEMI PORTION MENU

set menu of 1 item per course: starter course, entrée course - demi portion, entrée course demi portion & dessert course

4 COURSE MENU

20-40 guests: starter course- 1 choice, soup/salad course - 2 choices, entrée course - 2 choices & dessert course - 1 choice

40-80 guests: choice of 1 item per course

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