SAVORY SELECTIONS

CHILLED SEAFOOD PRESENTATION
- Shrimp
- Oysters
- Crab Claws
- Assorted Seafood Salads
- Shallot Mignonette
- Cocktail Sauce
- Fresh Lemons

FRUIT SALAD AMBROSIAS
- Cantaloupe
- Honeydew
- Kiwi
- Pineapple
- Strawberry
- Coconut
- Orange

SHALLOT MIGNONETTE
- Cocktail Sauce
- Fresh Lemons

ROASTED BEET SALAD
- Arugula
- Goat Cheese
- Citrus
- Champagne Vinaigrette

PICKLED VEGETABLES
- Candied Pecans
- Berries

BABY KALE SLAW
- Spring Carrots
- Lowcountry Coleslaw Dressing
- Sunflower Seeds
- Cranberries

CANDIED PECANS
- Berries

DRIED FRUITS
- Local Honey

LOCMONKEY COLESLAW DRESSING
- Sunflower Seeds
- Cranberries

LOCAL HONEY

CHARCUTERIE & ARTISAN CHEESE SELECTION
- Pickled Vegetables
- Candied Pecans
- Berries
- Dried Fruits
- Local Honey

DEVILED EGGS
- Farm Fresh Eggs with Truffled Yolks

SOUTHERN TRADITIONS

SHE CRAB SOUP
- Sherry Whipped Cream

DEVILED CRAB
- Cream Corn
- Red Pepper Coulis
- Wilted Kale

DILL CRUSTED SALMON
- Lemon Caper Aioli
- Braised Lentils

JASMINE PORCH SHRIMP & GRITS
- Heirloom Grits
- Wild Shrimp
- Tasso Gravy

RICOTTA GNOCCHI CARBONARA
- Spring Peas
- Country Ham
- Lemon

GLAZED CARROTS
- Citrus Glaze
- Tarragon

BROWN SUGAR CURED HAM
- Sweet Potato & Bacon Hash

FROM THE CHEF

APPLE CIDER GLAZED PORK LOIN
- Caramelized Onion
- Rum-Raisin Chutney

HERB CRUSTED BEEF STRIP LOIN
- Mashed Russet Potatoes
- Roasted Mushrooms
- Sauce Bordelaise