Tasting Menu

Deviled Egg | caviar, bacon jam

Fried *Heirloom Okra* | bbq spices, ranch dressing, hot sauce

Jerk Pork Belly | coco bread, mango salsa, jerk sauce

***Piri Piri Lobster Pasta |** butternut squash ravioli, green tomato fresca, lime

***Blackened Wild Line Caught Salmon |** *stone ground grits,* jalapeno creamed corn

Smoked Beef "Flaken End Brisket" | sweet & sour bbq sauce, crispy brussels sprout, kimchi, sesame seeds

Chocolate Mousse Cake | caramel sauce

75. per person

Cocktail & Wine Pairing +45.

Grand Tasting Menu

Deviled Egg | caviar, bacon jam

Crab stuffed, crab salad, crab cocktail, appropriate sauces

Fried *Heirloom Okra* | bbq spices, ranch dressing, hot sauce

Jerk Pork Belly | coco bread, mango salsa, jerk sauce

***Beet* Salad |** pomegranate molasses, red wine vinegar, *goat cheese, mint*

***Piri Piri Lobster Pasta |** butternut squash ravioli, green tomato fresca, lime

***Blackened Wild Line Caught Salmon |** *stone ground grits,* jalapeno creamed corn

Smoked Beef "Flaken End Brisket" | sweet & sour bbq sauce, crispy brussels sprout, kimchi, sesame seeds

Chocolate Mousse Cake | caramel sauce

100. per person

Cocktail & Wine Pairing +65.

Menu subject to Change @ Chef Todd Richards Whim based on seasonal items