

## amuse bouche

lump crab salad on baby endive w mango relish  
scallop lollipop w maple brandy glaze  
dijon deviled quail egg w fried tarragon

## soup

leek and potato puree  
w parmesan brioche crouton

## salad

shaved asparagus & prosciutto salad  
w goat cheese dressing

## entree

green goddess chicken breast scaloppini  
w angel hair & brussel sprouts

## finale

shrimp etouffee on grilled polenta or thyme grits  
w braised hamhock turnip greens