

Nashville Spring

Hors d'oeuvres

- Hot chicken skewers / house pickles
- Deviled duck eggs / chow chow

Salad

- Strawberry & spinach / toasted pecans / blueberry vinaigrette

Mains

- Pork loin / roasted garlic & oregano sauce / cool bean salad / asparagus
- Filet mignon / roasted shallot butter / parsnip puree / charred broccoli

Nashville Summer

Hors d'oeuvres

- Watermelon skewers / feta / basil
- Rabbit pate / wood fired bread / pickled red onion

Salad

- Grilled peaches / bibb lettuce / goat cheese / toasted sunflower seeds / chickpeas / mint vinaigrette

Mains

- Salmon / pink salt / blood orange beurre blanc / shiso greens / charred corn / white beans
- Chicken quarters / tomato & olive braised / long grain herbed rice

Nashville Fall

Hors d'oeuvres

- Cured pork belly / bibb lettuce / ginger apple kimchi / crunchy sprouts / koji aioli
- Skewers / smoked sweet potato / rosemary cured radish / pickled mushrooms
- Chicken pot pie choux pastries

Salad

- Poached pear / brie / mixed greens / honey balsamic vinegar

Mains

- Fig & red wine braised brisket / bordelaise / barley / quinoa / caramelized onion / charred heirloom carrots
- Grilled eggplant / couscous / blackberry chili reduction / minced dried dates

Nashville Winter

Hors d'oeuvres

- Wood fired bread / assorted butters & jams
- Cauliflower fritter / garlic almond aioli

Salad

- Roasted beets / frisee / baby kale / king oyster mushrooms / golden raisens / white balsamic vinaigrette

Mains

- Pork loin / apple cider brine / roasted root vegetables / braised cabbage
- Braised short rib / bordelaise / gremolata / rosemary truffle potatoes / caramelized carrots