

# MENU

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## HORS D'OEUVRES

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### **assorted spoons**

just a vibrant bite of flavor; strawberry & gorgonzola with local honey, watermelon & feta with a balsamic reduction, lightly pickled beets with goat cheese & freeze dried blueberries

### **bacon wrapped scallops**

finished with cherry balsamic

### **Asian inspired meatballs**

with hints of ginger & sesame

### **steak tartare**

served with a crispy cheese straw

### **shrimp and grits**

prepared with fire roasted tomatoes, goat cheese & fresh scallions

### **cheese display**

paired with cured meats, sweet olives, fresh fruit & praline pecans

### **roast beef crostini**

with aged cheddar & baby arugula tossed in a creamy horseradish aioli

### **tuna poke**

raw, marinated ahi tuna, fresh avocado & cucumber, spicy mango chutney & wonton points

### **vegan "scallops"**

seared "scallops" with hints of black bean, garlic & soy, served over a sweet pea puree finished with crispy "bacuns" and vegan caviar

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## SALADS

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### **mixed berry caprese**

heirloom tomatoes, mixed berries, creamy burrata, red onion & fresh basil finished with a strawberry & fig balsamic reduction

### **not so traditional caesar**

crisp romaine, red cabbage, fire roasted corn, avocado, tomato, crostini & shaved parmesan

### **beet and goat cheese**

tossed with scallions, mixed greens, fresh berries & aged balsamic

### **cucumber and chickpea**

paired with fresh dill, red onion, tomato, & celery tossed with a light vinaigrette

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## ENTRÉES

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### **pan seared local grouper**

served over wild rice & roasted asparagus, finished with cherry balsamic chutney

### **herb crusted beef tenderloin**

served over roasted rosemary & parmesan fingerlings, finished with wild mushrooms & a red wine demi

**surf and turf**

our signature herb crusted beef tenderloin finished with a classic béarnaise, paired with our jumbo lump crab cake or pan seared local grouper finished with a citrus and caper beurre blanc, all served with garlic asparagus & your choice of whipped potatoes, wild rice or roasted rosemary & parmesan fingerlings

**red wine braised short ribs**

served over goat cheese grits with baby carrots & sugar snap peas

**chicken greco**

feta, red onion, tomato, fresh oregano, served over whipped potatoes, finished with a citrus beurre blanc & toasted pine nuts

**vegetarian wellington**

delicate puff pastry filled with spinach, wild mushrooms, caramelized onions and a triple cream soft ripened brie, finished with a classic béarnaise

**vegan crab cakes**

served over wild rice with roasted asparagus, finished with a citrus & caper beurre blanc

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**DESSERTS**

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**assorted petit fours**

a displayed mix of éclairs, macarons & mini tarts

**blueberry heaven**

baked blueberry tart with blueberry compote and cream

**gluten free chocolate bluff**

chocolate ganache, meringue layers, dark chocolate shell

**salted caramel apple tart**

served a la mode