1st course (choose one)

IDAHO CHIPS
herb trinity | valley crème fraîche | gorgonzola

CAVIAR DEVILED EGGS® (3 EA)
grained mustard | chicken cracklings | pink himalayan sea salt | caviar

S.C. CORNBREAD
sc cornmeal | whipped honey butter | pink himalayan sea salt | pickled jalapeño

CALABASH SHRIMP
flash fried oyster | hot okra | chive tartar | radish | sesame seed | crispy caper

2nd course (choose one)

FRIED CHICKEN LOLLIPOPS
lemon brined | valley crème fraîche | hot honey | savory waffle bread pudding

MARKET CATCH
cornmeal dusted | heirloom beans | rutabaga | asparagus | poblano vinaigrette

P.E.I. MUSSELS
white wine | garlic | shallots | compound butter | crusty bread

PORK SHANK
rutabaga | braised cabbage | watermelon lime preserve | chicken stock reduction

3rd course (choose one)

DEATH BY CHOCOLATE CAKE
milk & dark chocolate | chocolate morsels | chocolate sauce | whipped cream

BLUEBERRY COBBLER CHEESECAKE
white chocolate | cobbler pieces | whipped cream

*Bourbon N' Bubbles
Executive Chef Michael Watson

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness. Please specify allergies to a server.