

3 Course Tasting Menu
\$52 per person/\$85 per person with Cocktail Pairing

1st Course

Stuffed boudin balls served with pepper jelly, and sour cream and chive dip

OR

Fried oyster chicory Caesar salad, parmesan, and rosemary croutons

Paired Cocktail: Marsh Madness - martini shaken with homemade spring onion brine. Garnished with house pickled onion

2nd Course

Grilled boneless pork loin over sweet corn grits, peach and corn relish, and tabasco hot sauce honey

Paired Cocktail: Jungle Bird - craft dark/spiced rum shaken with pineapple, guava, lime, and Campari with a pineapple leaf garnish

OR

Crispy potato crusted gulf fish, herb aioli, heirloom tomatoes, grilled avocado, and bacon

Paired cocktail: Gimlet- simple, lime, craft Gin

3rd Course

Buttermilk orange panna cotta with toasted almond crumble

Paired cocktail: French 75

OR

Raspberry chocolate sponge cake made with raspberry ganache and chocolate mousse

Paired cocktail: Black Manhattan - bitters, Averna & rye whiskey with a lemon/orange peel & brandied cherry