DISCOVER DINNER

APPETIZER

CHOOSE TWO

<u>Cheese & Charcuterie Board</u>

moroccan spice blend | charred lemon tahini sauce | toasted peanut dust crumble

<u>Vegetable Crudité & Spreads Board</u> paprika | onion | garlic | thyme | oregano | pumpkin seed romesco

Hummus & Flatbread Board Cucumber, tomatoes | olives | feta cheese | crispy garbanzos | mint | olive oil

<u>Roasted Grape + Herb Goat Cheese Bruschetta</u> mixed seedless grapes | tarragon / chives / white balsamic vinegar | evoo

> <u>Mushroom Pastry Puffs</u> oyster | maitake shiitake | herbs | parmesan | cream sauce

STARTER

Charred Romaine + Mixed Greens Salad

shaved fennel & carrots | pumpkin seed granola | fresh apple | grated gouda cheese | sherry dijon vinaigrette

ENTREE

CHOOSE ONE OR MORE FOR GUESTS

Spice Crusted Pork Loin + Classic Béarnaise

Coffee Cumin Steak + Creamy Peppercorn Dijon Sauce

Braised + Smothered Chicken + Ethnic Saffron Tomato Sauce

Slow Roasted Salmon + Walnut & Olive Vinaigrette

W/

mushroom risotto OR yam garlic puree sautéed spinach & kale

DESSERT

Brown Sugar Banana Bread Sugar cinnamon cardamom whipped cream | sliced fresh seasonal fruit

Southern Pound Cake Blueberry compote | orange scented whipped cream