

Chef's Tasting Menu

Dinner is designed to treat guests with many mini dishes which delight the palate while leaving them eager for the next course and comfortable after the last.

-Cocktail Reception-

Three Passed Hors D' oeuvres
One Hour of Good Brands Bar

-Dinner Reception-

-Bar-

Three Additional Hours of Good Brands Bar

-Small Plates Seated Dinner-

-First Course-

John's Island Heirloom Tomatoes and Fresh Mozzarella
with a basil and garlic vinaigrette

-Second Course-

Velvet Truffle Potato Soup
with chive crème fraiche and truffle oil

-Third Course-

Baby Spinach, Gorgonzola, and Caramelized Onion Salad
with a warm apple and bacon vinaigrette

Intermezzo: Peach Pellegrino Sorbet

-Fourth Course-

Seared Crab Cake and Fried Green Tomato Napoleon
with chive cream cheese and sweet red pepper relish

-Fifth Course-

Herb Roasted Beef Medallion
with wild mushroom demi and served with potato gratin

Complimentary Cake Cutting

\$80.00 Per Person
(prior to service charge and tax)