



# TASTING MENU

CHEF'S CHOICE MENU IS SERVED FAMILY STYLE  
\$45/PERSON^

PLEASE LET US KNOW IN  
ADVANCE OF ANY DIETARY RESTRICTIONS OR ALLERGIES SO  
THAT WE CAN ACCOMMODATE.

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## COLD APPETIZERS

PINOT PIMENTO CHEESE - CRACKERS & PICKLED ONIONS  
OLIVE TRAY - ASSORTED OLIVES

## HOT APPETIZERS

LAMB SPRING ROLLS - RED CABBAGE & TZATZIKI  
SPINACH ARTICHOKE DIP - TOAST POINT & CORN CHIPS

## ENTRÉES

CHICKEN PASTA - GRILLED CHICKEN, PEPPERS, ONIONS, SHALLOT,  
GARLIC, CHORIZO, TOMATOES, KALE, CAVATAPPI, BLACKENED  
CREAM SAUCE

\*BLACKENED TUNA - TZATZIKI STYLE SAUCE, COCONUT QUINOA,  
SAUTÉED YOUNG VEGETABLES

FRIED BRUSSEL SPROUTS

MERMAID FRIES - ARUGULA PESTO, CRUMBLIED SAUSAGE,  
PARMESAN, SRIRACHA SOUR CREAM

SOUTHERN BREAD SERVICE - HOMEMADE BISCUITS WITH HONEY,  
BUTTER & JAM

## DESSERT

CAMPFIRE KETTLE - CHOCOLATE FONDUE PAIRED WITH CHEF'S  
DIPPABLES

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS.

^TAX AND SERVICE CHARGE NOT INCLUDED.