

Appetizer

Fried Oyster with Slab Bacon, Wilted Greens and Cajun Remoulade

First Course

Seared Rare Tuna with Crab and Butter Pea Salad and Sherry Vinaigrette

Second Course

Roasted Corn and Crawfish Chowder

Third Course

Heirloom Tomato Salad with Green Chile Goat Cheese, Cornbread Croutons, Bacon, Avocado and Grilled Red Onions in Buttermilk Dressing

Fourth Course

Pan-seared Grouper with Sweet Pea, Asparagus and Fava Bean Succotash topped with Crawfish Meuniere and Fried Okra

Fifth Course

Fried Quail stuffed with Apples, Pecans, Smoked Sausage and Cornbread served with Red Eye Gravy

Sixth Course

Pork on Pork

Slow cooked Pork Shoulder and Pork Belly simmered in Bourbon and glazed with Creole Mustard BBQ sauce served with Sweet Corn and Cheddar Grits

Cast Iron-blackened Niman Ranch Sirloin Strip Steak served with grilled Onion Watermelon relish, Sweet Potato Pepperjack Hashbrowns and Salsa Verde

Seventh Course

Peach Crostata topped with Raspberry Mascarpone-swirl Ice Cream and Candied Pecan Sweet Bourbon Syrup