

THURSDAY, JULY 15, 2010



PRESENTS

FARM TO TABLE & BACK

GUEST CHEF - CHRIS HASTINGS

TASTE

ALLIGATOR POINT CLAMS IN CORIANDER BROTH WITH RYE TOAST



FIRST COURSE

HOT AND HOT TOMATO SALAD WITH FRESH CORN, FIELD PEAS,
FRIED OKRA, APPLEWOOD SMOKED BACON & CHIVE AIOLI



SECOND COURSE

GRILLED JUMBO ASPARAGUS WITH FLORIDA HOPPERS,
WATERCRESS AND PRESERVED LEMON VINAIGRETTE



THIRD COURSE

TRIO OF PORK: LOIN WITH CREAMY FIELD PEA SALAD,
BBQ PORK SHOULDER WITH SPICY CORN SPOONBREAD, AND
PORK BELLY WITH BRAISED GREENS & HOMEMADE CHOW CHOW



DESSERT

PEACH TRIO: MINI PEACH & BLUEBERRY COBBLER, WHITE PEACH,
VANILLA VACHERIN AND POACHED PEACHES IN LAVENDER SABAYON

100% OF PROCEEDS TO BENEFIT GEORGIA ORGANICS

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE • CORKAGE FEE \$10 / BOTTLE