THREE COURSE PLATED EVENTS

Choose one from each section

APPETIZER

Baby Lettuce, Warm Pecan Dusted Goat Cheese, Black Pepper Vinaigrette, and Crushed Strawberries $7
Chopped "Cobb" Salad with Pan Au Levain Tuille $7
Shaved Roots, Whipped Buttermilk, Arugula and Mushroom Soil Puree of Caramelized Onion and Bacon with Grilled Cheese Crouton $6
Crab Bread Pudding with Bearnaise and Citrus Salad $11
Pickled Shrimp Cocktail, Traditional Cocktail Sauce and Buttered Saltines $10

ENTRÉE

Hand Carved Beef, Butter Roasted Roots, Herb Salad and Whipped Horseradish Cream Cornmeal Dusted Mountain Trout, Pickled Okra Salad with Cheddar Grits $19
Braised Pork Shoulder, Natural "Gravy" with Green Apple, Horseradish Seared Chicken Breast with Lemon and Thyme Butter and Whipped Potatoes and Green Bean Succotash $17
Soy-Ginger Salmon, Buttered Basmati Rice, Charred Baby Bok Choy Lacquered Duck, Orange-Coffee Caramel and Sweet Potato Puree with Marinated Cabbage $15

DESSERT

KSU Honey Crème Brûlée with Scottish Shortbread $4
Chocolate Ganache Cake with Crushed Fresh Berries $5
Vanilla Bean Panna Cotta with Passion Fruit And Berries $4
Peach Pie Cake, Sweet Cream Frosting $4
Triple Chocolate Layered Mousse with Chocolate Tuiles $5