

Course #1

Ham & Cream Cheese Balls with Mississippi Caviar

Wine Pairing: to be determined by Kevin Brooks

Course #2

Duck & Seafood Gumbo

OR

Pork Belly Confit
(peach and bacon preserves)

Wine Pairing: to be determined by Kevin Brooks

Course #3

Foie Gras and Mushroom Tortellini

OR

Pork Cheek Risotto

Wine Pairing: to be determined by Kevin Brooks

Course #4

Surf n' Turf, Lobster tail & Cold Smoked Petite Filet
with local grits, asparagus, & whole grain demi

OR

Pan Seared Trout stuffed with Pecan Raisin Compote,
with local grits, greens, & a brown butter sauce.

Wine Pairing: to be determined by Kevin Brooks

Course #5

Flour-less Chocolate Cake with Macerated Berry Sauce

Wine Pairing: to be determined by Kevin Brooks

Seatings at 6:30pm and 8:30pm
\$100 per person with wine pairing
\$65 per person without wine pairing
Call 662-238-3500 for reservations