

amuse

RESTAURANT

Choice of First Course

Local Manakintowne Greens Salad

with roasted squash, pomegranate, feta cheese,
candied pecans & sherry vinaigrette

OR

Tuscan Kale & Potato Stew

with homemade lamb sausage

Choice of Main Course

Slow Roasted Pot Roast

with local exotic mushrooms, turnips, carrots,
fingerling potatoes & rosemary

OR

Jumbo Lump Crab Cake “Sandwich”

stacked between two fried green tomatoes,
with applewood bacon, arugula & pimento cheese

OR

Smoked Twin Oaks Tofu

with roasted cauliflower, baby leeks,
fingerling chips & chermoula

Choice of Dessert

Chocolate Pots de Crème

with coconut macaroon

OR

Crème Caramel

with fresh berries