



Table 28

EXECUTIVE CHEF | SCOTT RAINS

Heavy Hors D'oeuvres Menu

Feeds 25 Guests

Quail Lollipops ~ Frank's + bleu 33

Crispy Chicken Skin Nachos ~ jalapeño salsa + queso + paté 21

Steak Tartare ~ toast + radish + deviled egg mousse 52

Soup Shooters ~ the seasonal soup 21

Pork Cheek Boudin ~ smoked tomato + Creole mustard 36

Southern Antipasti ~ cured meats + cheeses + seasonal fixings

\$180 for 25 people

\$360 for 50 people

Braised Artichoke & Hearts of Palm Dip ~ feta + dried tomatoes + everything crackers 32

Duck Wings ~ jalapenos + lime + smoked white bbq 36

Roasted Local Mushrooms ~ ricotta + truffle oil + French toast bites 27

Ginger-Fried Chicken Nuggets ~ soy & buttermilk dipping sauces 40

Salmon & Black Eyed Peas Poke ~ crisp mustard greens + wontons + piri piri 42

Bahn Mi Meatballs ~ pickled veg + sriracha + crouton 35

Tennessee Paddle Fish Caviar + buttermilk-crème fraiche + potato chips

30g for 25 people \$100

60g for 50 people \$200

Menu items are subject to change due to seasonal availability.

