Joshua Holden
Kevin Grant
Greggory Rogers
Matthew Seeber

First Course
Branzino Two-Ways
Poached Branzino with gremolata and a corn-crusted
croquette with herbed arugula puree. Lemon lam and shrimp
tortellini with vegetable cream

Second Course
Spiced Duck Breast
Pan roasted duck breast with fruit gastrique, gingered rice and
mung bean pilaf with kohlrabi and carrot purees

Third Course
Panna Cotta
Vanilla bean and cashew panna cotta with carrot cake
Madeleine and crumbles with white chocolate raspberry
ganache

Buffet Course
Seared Cauliflower Steak
Cauliflower steak accompanied with pan-roasted tri-tip, potato and
heirloom bean ragout, and sauce bordelaise
First Course

Hunan Style Braised Pork Belly Kohlrabi Apple Slaw
Succulent Pork Belly braised with ginger, star anise and raspberries. Slaw of kohlrabi, apples, and fragrant lemon balm

Second Course

Pan Seared Branzino with Thai Poached Shrimp
Pan seared Branzino with shrimp poached in with ginger, chiles and garlic Jasmine Rice and Snap Peas

Third Course

White Chocolate Caramel Ganache Tart Poached Peaches and Popcorn Cashew Brittle
Rich and Creamy ganache atop a gianduja style chocolate cashew lined butter crust tart. Garnished with a cashew popcorn brittle and topped with poached peaches

Buffet Course

Duck Cassoulet style with Heirloom beans and Yukon potatoes
Duck braised and double seared with Heirloom Beans and Yukon potatoes
First Course
Chilled Cauliflower and Corn Soup
Chilled cauliflower and corn puree with tomato and chervil, arugula oil

Second Course
Pan Seared Branzino with Dal and Vegetable Slaw
Pan seared Branzino with Jasmine rice, Dal puree and kohlrabi, maitake, snap pea, shallot and citrus-herb slaw

Third Course
Caramelized Custard with Summer Fruits and Brittle
Caramelized white chocolate custard with popcorn and cashew brittle, raspberry and peach salad with ginger and lemon balm

Buffet Course
“Pork and Beans”
Yukon potato and Heirloom bean cakes with marjoram, seared pork belly, nduja spread, parsley and lemon balm gremolata
First Course
Crispy Pork Belly Cassoulet
Braised Pork Belly over Moong Dal, Heirloom Beans, and Kohlrabi Slaw

Second Course
Poached Bronzino Fillet with Crispy Maitaki
Citrus Herb Gramolata, Potato Croquette, Vegetable Matigon, and Beurre Blanc

Third Course
Floating Island with Peaches
Peach-Vanilla Crème Anglaise, Poach Meringue, and Caramel Popcorn

Buffet Course
Pan Seared Duck Magret on a Bed of Barley Pilaf
Pan Seared Duck Breast, Barley Pilaf, Raspberry Gastrique, and Glazed Fava Beans

—— SILVER ——
First Course
Spicy Fish Stew and Sweet & Spicy Popcorn
Korean spiced Branzino fish in a spicy fish broth with shrimp, tofu, and maitaki mushrooms.

Second Course
Chimichurri Tri-Tips with Grilled Corn-Tomato Salad
Chimichurri marinated tri-tip with grilled corn, tomato, and arugula salad. Seasoned potatoes and mushroom pan reduction.

Third Course
Vanilla Bean Cheesecake with Toasted Cashew Peach Chutney
Vanilla bean cheesecake with toasted cashew peach chutney, caramel-white chocolate drizzle, and raspberry coulis.

Buffet Course
Induoor Spiced Duck Breast with Spiced Rice and Beans
Indian spiced duck breast served with spiced rice beans, confit of leg, with mango chutney and red onion chutney.
First Course
- Branzino with Kohlrabi Slaw and Ginger Scented Broth
- Branzino with Kohlrabi Slaw, Maitake Fish broth, with Tempura Snap Peas

Second Course
- Pork Belly and Shrimp
- Pork Belly and Shrimp with Herb (chervil, marjoram and parsley) Roasted Mashed Potatoes, Tomato Puree and Roasted Corn

Third Course
- Vegan Almond Cake with Caramelized Peaches & White Caramel Ganache
- Vegan Almond cake with caramelized peaches, Bionda ganache, Raspberry sauce, Cashew and Popcorn Brittle

Buffet Course
- Korean Spiced Tri Tip with Moong Bean Pancakes
- Korean Spiced Tri Tip with Moong Bean Pancakes. Pickled Cauliflower over Jasmine Rice

— SILVER —
First Course
Pan Seared Branzino Fillet with Tomato Corn Relish, Fresh Capellini Pasta, and Herb Sauce

Second Course
Braised Duck Leg with Mushrooms and Pan-Seared Duck Breast Peach Ginger Glaze
Cauliflower and Moong Dal Puree, Sauteed Vegetable, Pickled Kohlrabi and Potato Mash

Third Course
Fried Choux Dounts with Crème Patissere and Raspberry Coulis
Stuffed Choux Donuts with Vanilla Crème Patissere and Raspberry Coulis, Caramel Popcorn with Toasted Cashews

Buffet Course
Pan Roasted Beef Strips
Lemon Balm Pesto
Jasmine Rice and Heirloom Beans and wilted arugula

— GOLD —
First Course
Herb Garden Poached Branzino
Moong Dal-Jasmine Rice Pilaf, Local Tomato Salad with Arugula and Sautéed Corn, Coriander-Scented Corn Cream, and Cashew Fine-Herb Pistou

Second Course
Duck Two Ways
Spice Rubbed Pan Seared Duck Breast and Braised Dark Meat with Kohlrabi Tops, Kohlrabi-Yukon Puree, Sautéed Maitake mushrooms and Snap Peas, and Ginger-Raspberry Gastrique

Third Course
Raspberry-Cashew Entremet Cake
Layers of Cashew Chiffon Cake, Peach Curd and Vanilla Bean– White Chocolate Mousse Served with a Popcorn Sable, Raspberry Coulis and Summer Berry Salad

Buffet Course
Pan Seared Beef Tri-Tip and Shrimp Surf and Turf Style
Pepper Dusted Beef Tri-Tip and Scampi-Style Shrimp with Braised Heirloom Bean Salad, Herb Sautéed Cauliflower, Seasonal Vegetables and Tomato Butter Sauce

--- GOLD ---
First Course
Chilled Summer Shrimp with Corn Tomato Salsa and Duck Fat Popcorn
Poached Shrimp, Kohlrabi, Lemon Balm and Arugula Aioli, Adobo and Red Bell Pepper Aioli and Popped Ameranth

Second Course
A Duck to Remember with Ginger Gold Duchess Potatoes
Pan Seared Duck Breast, Ginger Yukon Gold Duchess Potatoes, Glazed Sugar Snap Peas, Pan Roasted Maitake Mushrooms, and Duck Sauce

Third Course
Orange Pudding with Almond Lace
Orange Pudding Cake, Raspberry Coulis, white Chocolate Cream, and Almond Lace Cookie

Buffet Course
Far East Fried Branzino with Coconut Vanilla Rice
Fried Branzino, Citrus Ginger Vinaigrette, Coconut Vanilla Jasmine Rice with Moon Dal Lentils, Pan Roasted Cauliflower and Tri-Color Peppers, and Spice Toasted Cashews
First Course
Spring Vegetable Forage with Nduja Broth and Pork Belly
Summer Corn, Tomatoes, Cauliflower, and Sugar Snap peas with
Heirloom beans in a marjoram nduja broth topped with Italian
parsley, chervil and lemon balm.

Second Course
Lemon Balm infused fat Braised Duck Crepes with
Orange Vinaigrette Arugula, Butter Fried Potatoes and
Maitake Mushrooms
Fat braised Duck thigh crepes topped with orange vinaigrette
dressed arugula, Butter Fried Potatoes, Maitake mushrooms and
Moong Dal Puree

Third Course
Summer Vanilla Bean Poached Peach with Raspberry
Sorbet and Cashew Crumble
Vanilla bean sugar poached peaches with Raspberry sorbet,
Cashew Crumble, Namalake Vanilla made with white caramel
couverture, and almond mousse

Buffet Course
Seared Grassfed Beef Tri Tip
with Ginger Cashew Jasmine
Rice and Seasame Carrot
Kohlrabi Slaw. Togarashi
Popcorn and Pickled Shallot
garnish
Chinese five spiced rubbed Beef Tri
Tip over Steamed ginger, cashew
rice with Sesame Carrot Kolrabi
Stew. Garnished with popcorn
tossed in togarashi spices and
pickled shallots
First Course
Crispy Pork Belly, Bean Puree, Vanilla Peach Gastrique, and Yellow Popcorn
Braised pork belly, chicken stock, garlic, shallot, celery, onion, carrot, salt, pepper, olive oil, mung beans, heirloom beans, sugar, peaches, vanilla, yellow popcorn, chervil, vinegar, and seasonal greens

Second Course
Seared Duck Breast, Lemon Balm and Ginger Jasmine Rice, Snap Pea Slaw, and Spiced Cauliflower Sauce
Seared Duck breast, toasted cashew, jasmine rice, arugula, cauliflower, zatar, Snap peas, vinegar, salt and pepper, carrot, red pepper, sesame seeds, majarom, lemon balm, ginger, chicken stock, and olive oil

Third Course
Flourless Bionda Chocolate Torte with a Raspberry Brandy Sauce and Dark Chocolate Drizzle
Dark Chocolate, eggs, butter, sugar, vanilla extract, egg whites and salt combined into a torte. Raspberries, brandy, sauce, bionda white caramel couverture

Buffet Course
Seared Tri Tip with Maitake Mushroom Pan Sauce and Summer Kohlrabi Hash
Tri tip Beef, Maitake Mushrooms, veal stock, butter, garlic, shallot, marjoram, red wine, salt, pepper, flour, Yukon gold potatoes, kohlrabi, tomatoes, and parsley
First Course
Grilled Branzino
Heirloom Legume Melange, Snap Peas, and Shrimp Reduction

Second Course
Pan Seared Duck Breast
Kohlrabi Puree, Roasted Cauliflower, Maitake Mushroom, and Orange Dijon Pan Gravy

Third Course
Vanilla Rice Pudding
Raspberry Poached Peach, Candied Popcorn, and Cashew Brittle

Buffet Course
Grilled Shrimp
Spanish Fried Yukon Gold Potato, Tomato Corn Salsa, Aji Verde, and Harissa
First Course

Crudo of Branzino
Pickled kohlrabi, charred corn, concasse tomato, parsley pistou, crispy skin salt, and chervil

Second Course

Slow Cooked Duck Breast & Duck Leg-Moong Dal Croquette
Marjoram butter basted cauliflower & maitake mushrooms, sautéed sugar snap peas, potato-shallot puree, and roasted peach jus

Third Course

Caramel Corn White Chocolate Mousse
Cashew nougatine, fresh raspberries, and ginger-caramel sauce

Buffet Course

Lemon balm Marinated Sauteed Shrimp
Rice & Beans, wilted arugula, pickled cauliflower, roasted carrots, nduja shellfish beurre blanc

— GOLD —
First Course
Chopped Salad
Caramelized peaches, blanched snap peas, chervil, nduja, and lemon balm vinaigrette

Second Course
Shrimp and “Grits”
Vanilla and Caramel Moong Dal cake, pan-fried ginger and masala shrimp, tomato jam, and spiced popcorn garnish

Third Course
Classic Duck Mielle with Timbale and Relish
Pan-Seared Duck breast with a honey-shallot demi, cauliflower, cashew rice timbale, heirloom bean and corn relish

Buffet Course
Carved Tri-Tip Platter
Seared Tri-Tip with a shallot demi, maitake mushrooms, Yukon gold potatoes, pan-roasted heirloom tomatoes and wilted arugula

— BRONZE —
First Course
Court Bouillon Poached Shrimp and Arugula Salad
Pickled mushrooms, corn & tomato salsa, arugula & chervil, champagne vinaigrette, and spiced popcorn

Second Course
Basil, Lemon and Ginger Branzino
Lemon balm infused jasmine rice pilaf, glazed market vegetables, kohlrabi slaw, shrimp & shallot fume beurre blac

Third Course
White Chocolate Caramel Mousse Parfait
Candied peaches, fresh raspberries, and cashew crumble

Buffet Course
Herb & Garlic Marinated Beef Tri-Tip
Moong bean & cashew puree, corn & heirloom bean succotash, and red wine jus
First Course
Blackened Shrimp with a Low Country Maque Choux
Blackened head on shrimp with sautéed corn, spring vegetables and Ndjua

Second Course
Pan Seared Mediterranean Branzino with Heirloom Beans and a Potato Puree
Grilled Branzino with a delicious white bean, served with roasted cauliflower with a herbaceous Kohlrabi slaw

Third Course
Peach Cheesecake with Crackerjack Brittle
Cheesecake made with fresh fruit, macerated berries, served with a cashew popcorn brittle

Buffet Course
Pan Seared Tri Tip
Seared, soy marinated Beef Tri Top with a jasmine rice pilaf. With mushrooms, asparagus, and moong beans. Served with a kalbi sauce

— BRONZE —
First Course
Arugula Salad with Raspberry Vinaigrette
Arugula Salad with tomatoes, cashews, herbs, kohlrabi, and a raspberry vinaigrette

Second Course
Corn and Shrimp Soup
Creamy corn soup with pan seared shrimp

Third Course
Seared Duck Breast with Seared Peach
Seared duck breast with heirloom bean puree, soy and ginger glazed peach, and sautéed miatake and snap peas

Buffet Course
Cashew and Popcorn Encrusted Branzino
Cashew and popcorn encrusted branzino with moong dal and jasmine pilaf

BRONZE