



STARTER

Lynnhaven Oyster

Fire Roasted Oyster topped with Kale Caper Pesto and Parmesan Cheese

Melon Tro Gazpacho topped with roasted strawberry

FIRST COURSE

Infatuation

Roasted beets and goat cheese carpaccio with grilled romaine heart

Atlantic She crab Bisque with sweet potato Crouton

Crab bisque with and Avocado Crème French Pork Rinds Dust

MAIN COURSE

~SELECT ONE ENTRÉE PER PERSON~

Chef Pan fried Tenderloin

Pink Pepper Corn Crusted, confit try color potatoes Butter Poached Carrot with Thyme Jus

Fire Roasted Snapper Papillote

Oven Roasted vegetables and a Lobster Crème

Regional Carolina Poached shrimp

Sauté Spinach, Smoked Gouda grits with Lemon Butter Crème

Rotisserie Cornish Hen

Thyme roasted sweet potato Puree, Baby Vegetables, Disaronno Pickled Onion and Grape, drizzled with a Fig Balsamic

DESSERT

Chocolate cake with a Rose petal and strawberry coils

Homemade apple pie with salty caramel

~55~

