

SEERSUCKER

WELCOMES

CHEF ASHLEY CHRISTENSEN

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TONIGHT'S MENU

COCKTAIL

Brûléed grapefruit juice, Aperol, Dorothy Parker American gin and cava

AMUSE-BOUCHE

Toast trio: deviled egg, duck rilette, pimento cheese

1st COURSE

Carpaccio of Border Springs lamb saddle with oil-cured olive,
chicken-fried overnight tomatoes and yogurt vinaigrette

2nd COURSE

Lobster gnocchi parisienne with black trumpet mushrooms,
Consider Bardwell veal ragout and golden beets

3rd COURSE

Rabbit confit biscuits & gravy with smoked raw milk Carolina cheddar biscuits,
braised turnips, sweet potatoes and white acre field peas

4th COURSE

Spiced and grilled poussin with bitter greens, pickled collard stems,
garlic and shaved pecans

DESSERT

Chocolate mousse, blood oranges, brown butter shortbread,
sea salt and Georgia olive oil

FEBRUARY 24, 2014