



**Wednesday, March 20, 2024**  
**DINNER | 5pm-8pm**

**Milk Bread**  
whipped butter, local honey

**Shaved Vegetable Salad**  
Kentucky soy vinaigrette, benne seeds

**Brussels Sprouts and Ancient Grains**  
cherries, apple cider vinaigrette

**Pan-Roasted King Salmon**  
braised fennel, orange

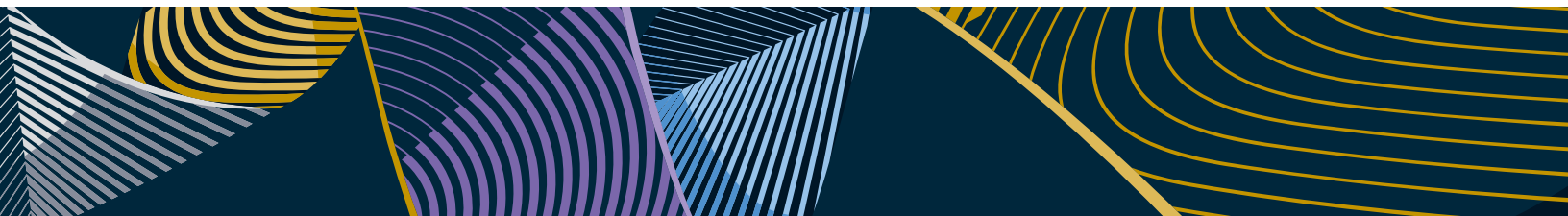
**Grilled Churrasco Steak**  
chimichurri, roasted onions

**Sweet Potato Hash**

**Blackened Cauliflower**

**Bourbon Pecan Tart**

**Flourless Chocolate Decadence**





**Thursday, March 21, 2024**  
**DINNER | 5pm-8pm**

**Assorted House-made Breads**  
roasted garlic, whipped butter

**Carrot Ginger Coconut Soup**

**Baby Spinach**  
blue cheese, berries, candied pecans,  
lemon poppyseed dressing

**Certified Angus Beef Prime® Strip Loin**  
bourbon peppercorn sauce

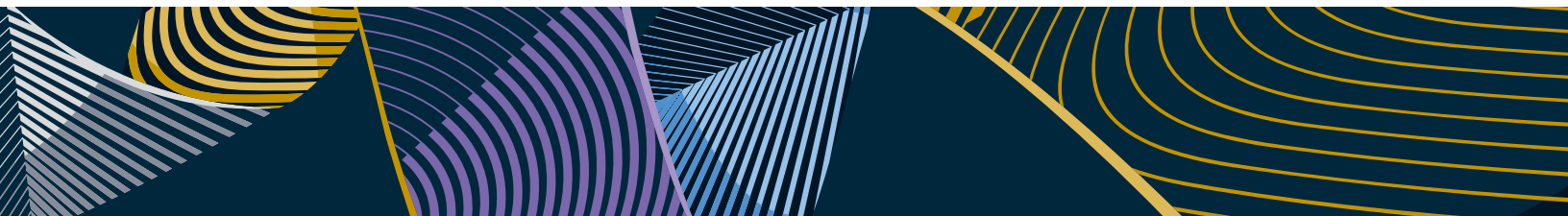
**Tasman King Salmon**  
gremolata

**Charred Broccolini**  
lemon

**Olive Oil Smashed Potato**  
rosemary, onions

**Mango Tart**

**Buttermilk Pie**





**Friday, March 22, 2024**  
**DINNER | 5pm-8pm**

**Heirloom Tomato Bisque**  
garlic croutons, basil oil

**Spring Salad**  
beets, pickled onions, kale, watercress,  
cherry tomato, white wine vinaigrette

**House-made Focaccia Bread**  
rosemary olive oil, aged balsamic

**Achiote Marinated Pork Tenderloin**  
cilantro vinaigrette

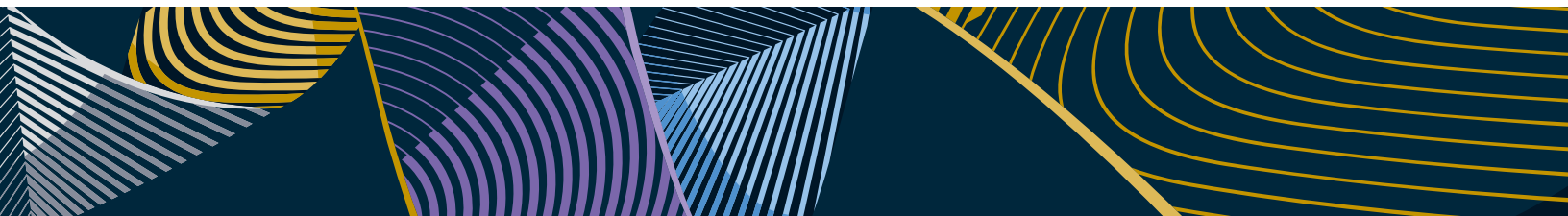
**Roasted Joyce Farms Chicken**  
lemon jus

**Grilled Asparagus**  
lemon, jalapeño

**Smoked Gouda Potato Gratin**

**Chocolate Mousse Cake**

**Seasonal Cobbler**





**Saturday, March 23, 2024**

**RECEPTION | 3pm-6pm**  
TRAY PASSED APPETIZERS

**Ahi Tuna Poke**  
sushi rice, wakami, spicy aioli

**Smoked Lamb Ribs**  
honey lavender glaze

**Crispy Smoked Pork Belly**  
apple gastrique

**Goat Cheese and  
Mushroom Tarts**

**DINNER | 6pm-8pm**

**DISPLAY**  
**Cheese and Charcuterie**  
honeycomb, nuts, pickles, crackers

**SALAD**  
**Shaved Vegetable Salad**  
boiled peanuts, Kentucky soy dressing

**ACTION STATION**  
**Sliced Prosciutto di Parma**  
house-made mozzarella

**Olive Tapenade**  
marinated artichokes,  
basil pesto, crostini

**Prime Beef Yakitori**  
hoisin glaze, steamed bao bun,  
cucumber, jalapeño

**MAIN COURSE**  
**Smoked Bone In Short Ribs**  
horseradish cream

**Pan Seared Barramundi**

**Zellwood Creamed Corn**  
heirloom tomato

**New Crop Potato**

**Anson Mills Cheddar Grits**

**Broccolini, lemon vinaigrette**

**BISCUIT BAR**  
**Assorted Buttermilk Biscuits**  
whipped butter,  
cinnamon butter, preserves

**DESSERT**  
**Assorted Chef Selection Desserts**

