

SEASONAL Event Menus

All prices will have 10% tax and 20% gratuity added / Menus are subject to seasonal changes

**OPTION #1/$30 per person**

***Appetizers***

local shoot salad | roasted carrots |

radish | walnuts | raspberry vinaigrette GF,VG

DCH cherry wood smoked bacon & asiago "doughnuts" | creole mustard

***Entrees***

crispy quinoa cakes | seasonal vegetables | butterscotch squash puree | goat cheese V

SMOKED CHICKEN BREAST | braised turnip greens | kohlrabi |

roasted fingerling sweet potatoes | crabapple chutney GF

***Add dessert $8 per person***

s’mores Pot du crème | dark chocolate custard |

toasted vanilla marshmallows | graham cracker cookiesV

**or**

sticky toffee sweet potato cake | blueberry tomatillo jam | warm salted caramel |

whipped goat cheese | granolaGF, V

**OPTION #2/$40 per person**

***Appetizers***

local shoot salad | roasted carrots |

radish | walnuts | raspberry vinaigrette GF,VG

DCH cherry wood smoked bacon & asiago "doughnuts" | creole mustard

local oysters on the half shell | pickled watermelon mignonette GF,DF

***Entrees***

crispy quinoa cakes | seasonal vegetables | butterscotch squash puree | goat cheese V

SMOKED CHICKEN BREAST | braised turnip greens | kohlrabi |

roasted fingerling sweet potatoes | crabapple chutney GF

squid ink Tubetti Pasta | florida rock shrimp | saffron agrodolce sauce | albacore tuna | pistachio | onions | parsley

***Add dessert $8 per person***

s’mores Pot du crème | dark chocolate custard |

toasted vanilla marshmallows | graham cracker cookiesV

**or**

sticky toffee sweet potato cake | blueberry tomatillo jam |

warm salted caramel | whipped goat cheese | granolaGF, V

GF = gluten Free V = Vegetarian VG = Vegan

**OPTION #3/$50 per person**

***Appetizers***

SMOKED BABY BEETS | grapefruit | fennel | DCH ricotta | pistachio | raspberry vinaigrette GF,V

local oysters on the half shell | pickled watermelon mignonette GF,DF

artisan cheese plate | quince paste| cherry drop peppers |

smoked nuts | whole grain toast V

***Entrees***

pan roasted carolina sheepshead | charred baby brussel sprouts |

heirloom carrots | miatake mushrooms | herb salsa verde

whole grain RYE SPAGHETTI | kabocha squash | miatake mushrooms |

snap peas | cheddar cheese curds | rye bread crumbsV

Braised berkshire pork cheeks | roasted baby cauliflower |

carrot puree | toasted almonds | thyme pan jusGF

***Add dessert $8 per person***

s’mores Pot du crème | dark chocolate custard |

toasted vanilla marshmallows | graham cracker cookiesV

 **or**

sticky toffee sweet potato cake | blueberry tomatillo jam |

warm salted caramel | whipped goat cheese | granolaGF, V

**OPTION #4/$60 per person**

***Appetizers***

artisan cheese plate | concord grapes| sweet pickled gerkins | smoked nuts |

whole grain toast | olive tapenade | bacon shallot jam

DCH cherry wood smoked bacon & asiago "doughnuts" | creole mustard

local oysters on the half shell | pickled watermelon mignonette GF,DF

***Entrees***

pan roasted carolina sheepshead | charred baby brussel sprouts |

heirloom carrots | miatake mushrooms | herb salsa verde

Braised berkshire pork cheeks | romanesco cauliflower |

carrot puree | almonds | thyme pan jusGF

smoked salt grilled roseda farms café steak | crispy chive & asiago potato croquettes| horseradish crème fraiche | bistro salad GF

***Add dessert $8 per person***

s’mores Pot du crème | dark chocolate custard |

toasted vanilla marshmallows | graham cracker cookiesV

 **or**

sticky toffee sweet potato cake | blueberry tomatillo jam |

 warm salted caramel | whipped goat cheese | granolaGF, V

GF = gluten Free V = Vegetarian VG = Vegan