

summer Event Menus

All prices will have 10% tax and 20% gratuity added

Menus are subject to seasonal changes

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

***Appetizers***

heirloom tomato & watermelon salad | fennel | zucchini | DCH goat cheese | sherry vinaigrette

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

***Entrees***

crispy quinoa cakes | seasonal vegetables | roasted beet puree | goat cheese

smoked chicken breast | crispy smoked paprika potatoes

***Add dessert $7 per person***

S’mores chocolate pot du crème | dark chocolate custard | toasted house-made marshmallow | graham cracker cookie

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

***Appetizers***

heirloom tomato & watermelon salad | fennel | zucchini | DCH goat cheese | sherry vinaigrette

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

local oysters on the half shell | seasonal mignonette

***Entrees***

crispy quinoa cakes | roasted beet puree | goat cheese

smoked chicken breast | crispy smoked paprika potatoes

black pepper bucatini | pork belly sausage ragù | braised greens | cubanelle peppers | asiago

***Add dessert $7 per person***

S’mores chocolate pot du crème | dark chocolate custard | toasted house-made marshmallow | graham cracker cookie

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

***Appetizers***

heirloom tomato & watermelon salad | fennel | zucchini | DCH goat cheese | sherry vinaigrette

local oysters on the half shell | seasonal mignonette

artisan cheese plate | peach preserves | DCH sour pickle | smoked nuts | whole grain toast

***Entrees***

smoked chicken breast | crispy smoked paprika potatoes

whole wheat pappardelle | melted heirloom tomatoes | roasted eggplant | grilled okra | walnuts

grilled lamb paillard | roasted cabbage slaw | garden beans | lemon | honey | crispy chickpeas

***Add dessert $7 per person***

peach meyer lemon ice box cake | meyer lemon mousse | gluten free ladyfingers |

virginia peaches | blueberry compote | thai basil

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

***Appetizers***

artisan cheese plate |peach preserves | smoked nuts | DCH sour pickle | whole grain toast | olive tapenade | bacon shallot | dried plum compote

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

grilled florida octopus | roasted garlic puree | celery & chickpea salad | miso-squid ink vinaigrette

***Entrees***

smoked chicken breast | crispy smoked paprika potatoes

pan roasted sea scallops | zucchini | roasted corn | cherry tomatoes | virginia peach salsa

grilled sirloin cap steak | red quinoa | smoked broccoli | onion herb soubise

***Add dessert $7 per person***

peach meyer lemon ice box cake | meyer lemon mousse | gluten free ladyfingers |

virginia peaches | blueberry compote | thai basil