

Chef Hastings has been awarded the Best Chef in the South, 2012, by the James Beard Foundation

OPENING ACT

Amuse "Good Luck Gumbo"

Bread Service

Basil Butter

Half Dozen Admiral Oysters

Mignonette and House Made Crackers

Roasted Quail

Foie Gras and Cornbread Stuffed with Hunter Sauce

Surf and Turf Tartare

Quail Egg, Marcona Almonds, Parmesan and Fried Capers

Beet Salad

Pecan Granola and Goat Cheese Mousse

Green Salad

Snow's Bend Farms Shaved Winter Vegetables and Preserved Lemon Vinaigrette

Tomato Crab Pie

Preserved Lemon Vinaigrette and Mixed Greens

THE BIG SHOW

Rabbit Roulade

w/ Locally Grown Roots Vegetables and Black Truffle

Duo of Duck

Magic City Oyster Mushroom Risotto, Braised Cabbage and Rich Jus

t Beef Ribeye

Buttermilk Sauce, Fingerling Potatoes, Collard Greens and Fried Chicken Skins

Simple Grilled Black Grouper

Jumbo Asparagus, Crawfish Tails, Preserved Lemon Vinaigrette, Microgreens and Watercress

Pan Seared Red Snapper

Bouillabaisse Sauce, Rouille and Wilted Brussel Greens

Shrimp and Grits

Mc Ewen and Sons Grits and Bayou La Batre Jumbo Shrimp, Prosciutto and Lemon Butter Sauce

† Cross marks the recipes you can find in our cookbook * Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.



Hot and Hot Fish Club Limited Edition Tervis

Mug Now Available

\$28

CLOSING ACT

Persimmon Bread Pudding
Persimmon Coulis and Whipped Cream

t Elton's Chocolate Soufflé Crème Anglaise and Whipped Cream

Seven-Layer Carrot Cake Butter Cream Icing, Candied Pecans and Butter Pecan Ice Cream

Locha Poka Farms Chestnut Lava Cake

DESSERT COCKTAILS

\$13

Brandy Alexander Cognac, Crème de Cacao, Heavy Cream and Nutmeg

Grasshopper

Crème de Cacao, Crème de Menthe, Godiva Chocolate Liqueur, Fernet Branca, Half and Half and Chocolate Shavings