

850 Farm to Table

First Course

Kale and Shaved Brussels

Organic Local Kale, Honey Crisp Apples, Candied Marcona Almonds. Tupelo Honey Vinaigrette

Oyster Course

Raw Florida Gulf Oysters

Horseradish, Champagne Mignonette, Cocktail Sauce

Oysters Rockefeller

Creamed Spinach, Parmesan, Truffled Breadcrumbs

Main

(Choice of)

Smoked Butter Chicken

Creamy Curry, Cilantro, Grilled Naan Bread, Basmati Rice

Steak n Grits

Grilled Skirt Steak, Smoked Gouda Grits, Charred Tomato Chutney, Poblano Relish

Cheese

Cheese Board

Artisan Cheese from Sweet Grass Dairy, Traditional Accompaniments

Finale

(Choice of)

Wildflower Honey Panna Cotta

Moscato Macerated Berries, Biscotti Crumble, Candied Lemon

\$75 pp

Thank you to our Local Partners:

Orchard Pond Organics, Johnston Meats, Estuary Oysters