



Taste of The Front Yard
Thursday, May 18, 2017
5:30pm - 10pm

\$49 per person
\$25 3-glass wine pairing*
excludes tax & gratuity

WHITE CHEDDAR GRIT CAKES** – bacon jam, pickled fresno

GRILLED OCTOPUS* – spanish spice, saffron yogurt, lemon preserve, overnight heirlooms

BLUE NOSE SEABASS* – spring peas, pea puree, cucumber salad

DRY AGED PRIME NY** – baby parsnips, black garlic, onion confit, grilled ramps

CHOCOLATE BRULEED CUSTARD*** – dark chocolate custard, honey, mascarpone cream, double
chocolate crumble, fresh berries

* *paired with Justin Sauvignon Blanc*

** *paired with Ampelos Syrah/Grenache Blend*

*** *paired with Scharffenberger Sparkling Rose Brut*