

# FARM~TO~TABLE

## Menu

### AMUSE BOUCHE

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#### RADISH CROSTINI

CULTURED BUTTER, MANDOLINE-SLICED RADISH, FLEUR DE SEL



### HORS D'OEUVRES

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#### GULF SCALLOP CRUDO

CLARIFIED TOMATO WATER, CHIVE OIL, CAPERS, FRESH HORSE RADISH, ESPELETTE

#### CARAMELIZED LEEK AND GOAT CHEESE TARTLET

SLOW-COOKED LEEK CONFIT, PUFF PASTRY, FRESH CHÈVRE, THYME, TRUFFLE OIL



### LE POTAGE

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#### CHILLED STRAWBERRY BISQUE

FRESH STRAWBERRY, GRAND MARNIER, WHIPPED CREAM

#### WARM SPRING ONION SOUP

SPRING ONION, YELLOW POTATO, SPINACH, LEMON



### LA SALADE

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#### COMPRESSED WATERMELON SALAD

ROSÉ-COMPRESSED WATERMELON, ARUGULA, FETA, LAVENDER-SHALLOT VINAIGRETTE



### L'ENTRÉE

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#### CHICKEN LEG WELLINGTON

MUSHROOM-SAGE FARCE, PROSCIUTTO, PUFF PASTRY LATTICE

#### GULF CATCH PAPILLOTE

SOUS VIDE CABBAGE-WRAPPED FISH, KALE-DIJON MOUSSELINE



### PAIN

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#### TABLESIDE BURRATA SERVICE

### SORBET

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MEYER LEMON SORBET "POSSET"

### LE FROMAGE

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THOMASVILLE CHEESES



### LE DESSERT

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#### SAUVIGNON BLANC-POACHED PEACH GALETTE À LA MODE

WINE-POACHED PEACHES, PÂTE BRISÉE, VANILLA BEAN ICE CREAM



LOOKING TO SHOW YOUR APPRECIATION? SCAN HERE TO PAY IT FORWARD TO OUR NEXT COHORT OF CULINARY STUDENTS. ALL TIPS SERVE AS DONATIONS TO OUR PROGRAM THROUGH THE GCSC FOUNDATION.

