

Chef's Table



Catering

~Classic Canapés Trio~

Shrimp and Grits – Biscuits and Gravy – Chicken and Waffles

Paired with:

Le Cheval

~Soup~

Beef Consommé with Caramelized Onion and Micro-Mushroom Caps

Torch Fired Rustic Garlic Bread

Paired with:

Saison

~Salad~

Micro-Kale Salad with Shaved Manchego and Citrus-Ginger Vinaigrette

Paired with:

War on Wheat

~Entrée~

Quail in a Nest

Paired with:

Tripel

~Dessert~

Brioche Bread Pudding Topped with Zabaglione Brûlée

Paired with:

Cask Aged Noir