

## **Hors d'oeuvres**

Wild Rice Collard Green Dolma  
lemon, pine nuts, mint  
& Tzatziki

## **Course 1**

Fried NC Oyster & Grilled Andouille  
Refried black eye pea, avocado, cherry tomato, lemon hollandaise & scallion

## **Course 2**

NC Black Bass & Blue Pumpkin Puree  
Swiss chard with blue cheese & pecan, red eye gravy & collard straw

## **Course 3**

Braised Whisper Holler Farms Leg of Lamb & Heirloom Grits  
Creamed goat cheese, roasted carrot, Szechuan peppercorn bordelaise & tobacco onion

## **Dessert**

Churros & Salted Caramel  
Dulce de leche, Cyprus black lava salt, berries & mint