

Chef Danny Trace's Amuse Bouche with cocktail pairings

BLUE CRAB AND CAVIAR CREPE

**Charred lemon & crab mousse, fennel marinated crab claws,
Softshell saffron cream and American paddlefish caviar**

MISSISSIPPI RABBIT POT PIE

**Chanterelle mushrooms, melted leeks, butternut squash
and caramelized pearl onions with Laura Chenel 's goat cheese**

DUCK DUCK GOOSE

**Duck & sultana pate, duck rilette, dirty duck calas and duck en glace
with Truffled beets, mirliton pickles, foie fondue and 3 mustard glaze**

HERB GRILLED DURHAM RANCH ELK CHOP

**Roasted garlic & wild boar crepinette, venison debris
white bean cassoulet and elk jerky marchand de vin**

GEORGIA FIG AND BLUE CHEESE TART

**Steens cane syrup, Point Reyes Blue Cheese, crushed pecans ,
Buffalo Trace Bourbon and caramelized onion ice cream**