

The Gathering

Menu Options

Appetizers:

Venison Potstickers *Soy-Molasses Sauce*
Grouper Cakes *Black Garlic Aioli*
Milk Bread & Burrata *Florida Tomatoes & Thai Basil*
Cucumber & Avocado Shooters *Buttermilk & Scallion Oil*

Salads:

Collard Green Salad *Adzuki Beans, Red Onions, Candied Walnuts,
Coconut-Chipotle Dressing*
Asian Herb Salad *Snow Peas, Asparagus, Green Peas, Thai Basil,
Mint, Cilantro, Scallions, Yuzu-Buttermilk Dressing*
Papaya Salad *Green Papaya, Carrots, Red Onion, Peanuts,
Red Cabbage, Fish Sauce*
Strawberry Salad *Leafy Greens, Candied Pecans, Red Onions,
Strawberry Balsamic*



Entrees: Choose One

Moroccan Stewed Chicken *Kalamata Olives, Preserved Lemon, Naan, Garlic Yogurt*

Stuffed Japanese Eggplant *Millet, Mushrooms, Tomatoes, Pecan Bread Crumb*

Roasted Mushroom and Vegetable Medley *Harissa Vinaigrette*

Nam prik Short Ribs *Flanken Style, Nam Prik Pao Marinade*

Salt-Crust Salmon *Collard Green Salsa Verde*

Barbecue Shrimp *Vietnamese or Louisianan Style*

Sides: Choose Two

Harissa-Honey Roasted Carrots

Florida Milled Grits *Parmesan and Gruyere*

Maque Choux *White Miso, Scallions*

Charred Brassica *Thai Basil Chermoula*

Szechuan Green Beans *w/ onions and black beans*

Spring Succotash

Ma-La Roasted Potatoes *Chili Crisp Aioli*

Desserts:

Miso Caramel Custard Tart

Blueberry-Yuzu Trifle

Matcha & Black Sesame Pound Cake

Balsamic Strawberries & Black Pepper Shortcake

