

We invite you to customize your Dinner for a truly unique experience for your guests. To start, select a Soup or Salad. Next, your Principal. Please note Dual Principles available if it is just too hard to pick just one. To finish it off, chose one of our Grand Finales. The price is determined by your principal of choice. Dinner is served with Chef's Choice of Vegetable, Artisan Rolls, Tempered Fennel Salted Butter, Freshly Brewed Coffee, and a selection of Herbal Teas. Chef uses only the freshest seasonal and when possible organic ingredients. He sources each locally when available and incorporates them into each and every dish.

## Step 1: Pick a Soup or Salad

### Salad

---

#### WGV Caesar

Romaine, Parmesan, Focaccia, Lemon  
Caesar

#### Heirloom Tomato

Burrata, Puffed Rice, Balsamic, Hydro  
Basil

#### Spring Garden Salad

Cukes, Walnut, Goat Feta, Grape  
Vinaigrette

#### Wedge

Candied Bacon, Red Onion, Bleu  
Cheese, Chervil Ranch

#### Georgia Peach Salad

Lil Moo, Honey VIN, Lola Rosa

#### Roasted Beet Salad

Pecan Vinaigrette, Chevre, Artisan  
Greens

### Soup

---

#### Butternut Squash Soup

Cranberry Marshmallow, Candied  
Pecan

#### "The" Tomato Soup

Roasted Tomato, Lil Moo, Hydro Basil

#### Baked Potato Soup

Bacon, Cheddar, Sour Cream, Chive

#### Sweet Corn Bisque

Grilled Succotash, Scallion, Smokey  
Shrimp

#### Lobster Bisque

Lobster Claw, Sherry Chantilly,  
Tarragon

#### Braised Beef Soup

Barley, Wild Mushroom, Hydro Thyme

#### Three Onion Soup

Beef Broth, Gruyere, Toasted  
Sourdough

\*Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food borne illnesses

\*\*\*Stations denoted with a  are considered action stations and require a \$75.00 Chef Fee, Stations Denoted with a  require a \$75.00 Attendant Fee

## Step 2: Pick Your Principal

### Principals

---

**Crispy Skin Prestige Chicken \$42.00**  
Brown Butter Aligot Potato, Madeira  
Jus

**Crema Pressed Beef Short Rib \$54.00**  
Goat Cheese Polenta, Red Wine  
Reduction Jus

**Grilled Verlasso Salmon \$43.00**  
White Acres Field Pea Ragout,  
Blackberry Honey

**Sesame Crusted Atlantic Tuna \$56.00**  
Braised Baby Bokchoy, Fried Brown  
Rice, Yuzu Raisin Pesto

**Pan Seared Grouper \$48.00**  
Smoked Tomato Risotto, Saffron

**New York Strip Steak \$63.00**  
Warm Horseradish Potato Salad

**Charbroiled Filet Mignon \$66.00**  
Whipped Potato, Black Garlic Steak  
Sauce

### "Dual" Principals

---

**Verlasso Salmon & Chicken \$61.00**  
White Acres Field Pea Ragout,  
Blackberry Honey  
**Braised Short Rib & Seared Scallop**  
**\$72.00**  
Creamy Lentils, Cornbread  
Gremolata, Toasted Garlic Butter

**New York Strip Steak & Pan Seared**  
**Grouper \$75.00**  
Smoked Tomato Risotto, Saffron  
Crema  
**Filet Mignon & Garlic Prawns \$78.00**  
Whipped Potato, Black Garlic Steak  
Sauce


### Vegetarian Options

---

**Black Eyed Pea Croquettes**  
Warm Dijon Cream, Charred Rainbow  
Carrot, Sunflower Salad

**Spinach and Mushroom Filo**  
Crispy Roulade, Celery Root Puree,  
Roasted Baby Onion

\*Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food borne illnesses

\*\*\*Stations denoted with a  are considered action stations and require a \$75.00 Chef Fee, Stations Denoted with a  require a \$75.00 Attendant Fee

## Step Three: The Grand Finale

### Finals

---

*Salted Caramel Pot De Crème*  
*Almond Biscotti*

*Florida Key Lime*  
*Mason jar Custard, Graham Streusel*

*Chocolate Dulce*  
*Dark Chocolate Cake, Dulce de Leche*  
*Mousse, Cocoa Crispy*

*Coconut Panna*  
*Cotta Mango Sauce, Macadamia Tuile,*  
*Raspberry*

*Flourless Chocolate Torte*  
*Chantilly Cream, Fresh Berries*

*Corn Cookie Cheesecake*  
*Caramel Popcorn, Thick Cookie Crust*

\*Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food borne illnesses

\*\*\*Stations denoted with a  are considered action stations and require a \$75.00 Chef Fee, Stations Denoted with a  require a \$75.00 Attendant Fee