



Dinner will be hosted and supported by:



## *DINNER MENU*

### COLD

Heirloom tomato, black olive tapenade,  
torn arugula

sweet citrus and sherry brined magret  
mustard greens and lemon balm shoots  
candied macadamia nuts

Acidulated beluga lentil toss  
grilled calamari

charred summer peaches  
toasted pecans  
highland blue crumble  
balsamic mirror

Seven layer slaw  
honey lime glazed prawns  
toasted sesame

### HOT

California BBQ Prime sirloin  
Santa Maria Pinquito beans

Kansas city beef brisket  
Corn bread fritter  
Double smoked bacon pearl onion toffee

Tennessee pulled pork  
Jack Daniels black strap lick  
Apple wood cheddar

Louisiana Cajun rubbed rotisserie rock hen  
Scarlet yam etouffee  
Cane sugar Bourbon glaze

Cedar planked artic char  
highland whiskey crème fraîche  
Acadian Rappee

Soy stained smoked Sable fish  
Fingerling green olive hash  
Collard flash

### DESSERT

#### SWEET

strawberry basil champagne gelée  
assorted miniature French pastries  
passion fruit crème cheboust  
morello cherry crème brûlée

#### CAKES

Caraibe chocolate, feuilletine dome torte  
white chocolate ginger, raspberry cake