

MENUS

Friday | Whole Beast Feast

Smoked Spanish Octopus with Soba Noodle Salad
Whole Roasted Alaskan Halibut with Ember Roasted Tomatoes, Zucchini & Garlic with Garden Herbs
Wild Boar with Crawfish Etouffee & Jasmine Rice
Whole Roasted Alligator with Braised Collard Greens & Hush Puppies
Whole Roasted Lamb, Tandoori Cauliflower, Freekeh, Mint Pesto

Saturday Noon | Sliders & Sides Cook-Off

Bone Marrow Slider with Smoked Gouda Tator Tots
Grilled Lamb Slider with Hummus & Cucumber Tzatziki
Smoked Beef Brisket slider with Carolina Slaw, Green Tomato & Watermelon Salad
Fried Chicken Thigh in a White Cheddar & Bacon Biscuit with Honey Cayenne Butter & Spicy Pickle, Along with an Apple Celery Slaw
Beef Slider with Herb Aioli, Yuzu Pickles & Arugula
Mozzarella Stuffed Zucchini Slider with Chipotle Parmesan Dipping Jus

Saturday Evening | Grand Tasting

Smoked Shrimp & Grits in Mason Jar
Chilled Beef Tenderloin with Béarnaise Aioli and Onion Marmalade on Focaccia
Pork Tenderloin with Kiwi Puree, Cabernet Poached Pear & Blackberry Compote
Seared Lamb Loin with Mint & Sweet Pea Puree & Black Cherry Confit
Olive Oil Poached Scallops with Blood Orange Supreme, Beech Mushroom, Fresno Ring, Crispy Shallot & Cilantro Oil
Scallop with Cheddar Grits & Bacon Vinaigrette
Duck Fat Poached Sturgeon, Smoked Sweet Potato Puree, Crispy Brussel Sprout Petals, Tarragon Demi Glaze & Pickled Grapes
Braised Pork Belly with Romesco, Turnip, Peanut Collards & Pork Rind
Compressed Zucchini with Midwest XO Sauce & Mint
Assorted Mini Desserts