

Heritage Farm Benefit Dinner

Champagne Reception

passed small bites

Beginnings

GARDEN VEGETABLE FOCACCIA, SKILLET CORNBREAD
AND SWEET POTATO BISCUITS
hot honey and country butter

ARTISAN LETTUCES

vegetables from the garden, shaved fennel, citrus, Spinning Spider Chevre, crisp quinoa
F.R.O.G. jam vinaigrette or nori ranch for the table

First Course

CAROLINA RICE FRITTERS

Benton's Bacon, pickled shrimp, cotija, cilantro, sungold tomato

HEIRLOOM MELON

bluefin tuna, chili crunch dressing, chive, crispy shallot

Second Course

NORTH CAROLINA SUNBURST TROUT

butterbean hummus, succotash, Jimmy Nardello peppers, curry peanuts

BRAISED WAGYU SHORT RIB*

fried green tomato pickles and red eye veal jus

COLLARD GREENS

dinosaur kale, smoked ham hock, Banyuls

WHIPPED POTATOES

Amish butter and truffle dust

Dessert

WARM FRUIT COBBLERS

whipped cream, berry compote, caramel, toasted nuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



The
Sea Pines Resort®