



FARM + TABLE

Homegrown Supper Series

April 18, 2024 Menu

STARTER

CHARRED CAJUN SHRIMP

w/ Raw Broccolini Salad

Broccolini Florettes, Marinated Spring Greens, Red Onions, Golden Raisins, Georgia Pecans, Goat Cheese, Maple Bourbon Vinaigrette

2021 Z. Alexander Brown North Coast Sauvignon Blanc

MAIN

KING CHICKEN

Reverse Seared Chicken Breast, King Trumpet Mushrooms, Shiitake Mushrooms, Morel Mushrooms, Caramelized Shallots, Bell Peppers, Thyme, Mornay

2020 Z. Alexander Brown California Proprietary Red Blend

RAINBOW WILD PILAF *(vegetarian option)*

Wild Rice, Roasted Sweet Potatoes, Brussel Sprouts, Collard Greens, Rainbow Carrots, Radish, Bell Peppers, Red Cabbage Leeks, Celery, Vidalia Onions, Toasted Seeds, Fresh Figs

2021 Z. Alexander Brown North Coast Sauvignon Blanc

KING CAULIFLOWER *(vegan option)*

Broiled Parmesan Cauliflower Steak, King Trumpet Mushrooms, Shiitake Mushrooms, Morel Mushrooms, Caramelized Shallots, Bell Peppers, Thyme, Mornay

2021 Z. Alexander Brown North Coast Sauvignon Blanc

DESSERT

FLAMING STRAWBERRY HEAP

Brown Butter Corn Cake, Drunken Strawberries, Meringue, Cognac Flambé

2021 Z. Alexander Brown Whiskey Barrel Aged Cabernet Sauvignon

**MENU DESIGNED AND EXECUTED BY
EXECUTIVE CHEF COLLINS WOODS**

Camp Southern Ground

