

HIGH COTTON®

CELEBRATE 2022 MENU

AMUSE BOUCHE

— APPS —

Served with Chateau d'Esclans Rosé

OYSTER ROCKEFELLER

Crispy Prosciutto, Spinach, Parmesan, Leeks

GRILLED OCTOPUS

Chorizo, Feta

FRIED GREEN TOMATO

Tomato Butter, Pimento Cheese

TUNA TARTAR

Avocado Mousse

— SOUP & SALAD —

Served with Domaine Bailly-Reverdy Sancerre

LOBSTER BISQUE

WEDGED SALAD

Blue Cheese, Bacon, Tomato

KALE CAESAR SALAD

— ENTREE —

Served with choice of Matthiasson Chardonnay or
Hall Cabernet Sauvignon

BISON FILET

Whipped Sweet Potato, Haricot Verts, Bordelaise Sauce

HALIBUT & SCALLOPS

Fried Mashed Potato, Sautéed Spinach, Chive Oil

FILET & SEARED FOIE GRAS

Roasted Fingerling Potatoes, Broccolini, Truffle Madera

LOBSTER TAIL & CAVIAR

Grilled Asparagus, Parsnip Puree,

— DESSERT —

Served with Pierre Paillard Grand Cru Champagne

CHIP'S DESSERT TRIO

\$195 / GUEST, TAX & GRATUITY ADDITIONAL
