

Culinaria 2016

**Lunch**

Course 1

Petite Southwest Caesar

Course 2

Bacon-Jalapeno Meatloaf  
Spun Potato, Habanero Sauce, Crispy Brussels

Course 3

Butterscotch Pudding  
Salted Caramel

**Dinner**

Course 1

Pimento Cheese  
Chicharrones

or

Shishito Peppers  
Miso Aioli, Benne Seeds

Course 2

Mesquite-Smoked 72 Hour Brisket  
Street Corn "Off the Cob," 3 Potato Salad  
Rebecca Creek BBQ

or

Gulf Coast Snapper  
Gulf Shrimp & Mushroom Fried Rice, Crispy Brussels  
Watermelon Radish, "Everything" Vinaigrette

Course 3

Strawberry & Spring Pea Cake  
Corn Panna Cotta, Rhubarb Sorbet