## SEVENTH SOUTH CRAFT FOOD + DRINK

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE beverage, gratuity, and tax not included

## FIRST COURSE

Shrimp Gazpacho Vine Ripe Tomatoes, Summer Vegetables, Avocado, Wild Shrimp

Hot Pimento Cheese Dip Pimento Cheese, Peppadew, Candied Jalapenos, Chips

 Apple + Endive

 Belgium Endives, Honey Crisp Apple, Dates, Sugared Walnuts, Poppy Seed Dressing

Ceviche add \$3.00 Mahi, Octopus, Lime, Onion, Avocado, Mango, Coconut And Sweet Potato Gel, Wonton Chips

aesar Tomato-Olive Tapenade, Focaccia Crouton, Cured Egg Yolk, Lemon Caper Dressing, Anchovy If You Wish

**Roasted Oysters** Pancetta, Gruyere, Peppadew, Baby Spinach, Potato Chip

Kurobuta Pork Belly add \$5.00 Caramelized Shallot, Baby Zucchini, Roasted Grapes, Maple Bourbon Pan Sauce

## SECOND COURSE

Moroccan Spiced Half Chicken Ras El Hanout, Tomato, Olives, Lemon, Almonds, Couscous, Dried Fruit

Petite N.Y. Strip 7oz. Cut, Pecorino Whipped Potatoes, Asparagus, Crispy Onion Hay, Cognac Peppercorn Dema

Chorizo Encrusted Mahi Preserved Lemon Risotto, Sauteed Spinach, Lemon Butter

Asian Chicken Wonton Bowl Teriyaki Chicken, Wok Vegetables, Peanuts, Crispy Wonton Bowl, Steamed Rice

Miso Broiled Sea Bass add \$18.00 Ponzu Butter, Sticky Rice, Sake Braised Greens, Peanuts, Lime

Sticky Miso Short Ribs add \$12.00 Sweet Potato And Goat Cheese Latkes, Onion Marmalade, Pickled Carrots, Burnt Miso, Butterscotch, Watercress

Rigatoni Carbonara Pancetta, Egg, Pecorino Romano, Black Pepper, English Peas Add Caramelized Scallops \$12.00 • Add Scampi Shrimp \$8.00 • Add Scampi Lobster \$16.00

## **THIRD COURSE**

**C**oconut **P**ie **Passionfruit Cheesecake** Lemon Scented Creme Brulee





THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.