THE RAMSPECK

SEATED + SERVED MENU

PLATED APPETIZERS

MIDNIGHT DUMPLINGS charcoal dumplings - shiitake cabbage - bok choy - black garlic ponzu

BRISKET RISOTTO smoked brisket - horseradish creme risotto - short rib demi - bulls blood micros

FRIED GREEN TOMATOES battered & fried green tomatoes - served with pimento cheese remoulade & smoky bacon bits

SHROOM PUFFS puff pastry stuffed with roasted mushrooms, blended cheeses and caramelized red wine onions - smoked porcini salt - served with horseradish mustard aioli (ve)

PLATED DESSERTS

CHOCOLATE BROWNIE CAKE (GF) decadent chocolate cake - macerated strawberries

SEASONAL CRÉME BRULÉE (GF) creamy & indulgent

EARL GREY DONUT old fashion cake donut, lavender-cinnamon sugar, rosewater blueberry glaze with cardamom cream

LEMON-ROSEMARY CUSTARD CAKE texture heaven - fresh lemon - whisper of rosemary - apple spice caramel

STRAWBERRY MARCONA (GF DF VEGAN) macerated strawberries - marcona almonds - chocolate pearls