

# THE RAMSPECK

## SEATED + SERVED MENU

### PLATED APPETIZERS

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

BRISKET RISOTTO (GF) 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

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

SEASONAL BREAD PUDDING decadent bread pudding - vanilla bean ice cream

POACHED PEAR & COCONUT CREAM pomegranate infused pear - vegan coconut ice cream - toasted coconut (vegan/gf)