



# Sampling of Circa

## FIRST COURSE

### SEASONAL SQUASH SOUP

*Bacon Lardons, Roasted Pumpkin Seed Oil, Granola*

## MAIN COURSE

### HERBS DE PROVENCE CHICKEN BREAST

*Roasted Carrots, Cauliflower Pudding, Burnt  
Honey Pan Sauce*

*Or*

### SEARED LOCAL CATCH

*Smoked Corn Succotash, Pickled Red Onion, Blood Orange Vinegar  
Slaw, Lemon Basil Beurre Blanc*

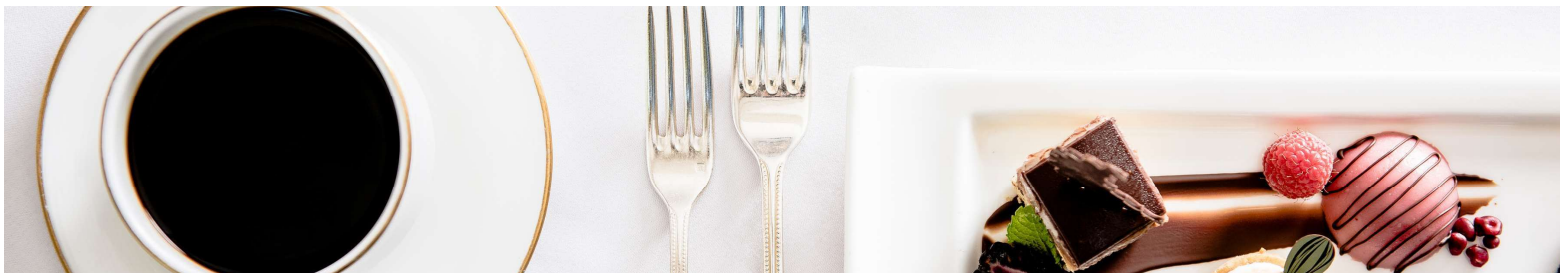
## SWEET FINISH

### PRE-SELECT ONE DESSERT

*(See Dessert List)*

**\$70.00 per person + +**

*All prices are exclusive of tax, gratuity and beverages. All final contracts must be signed no less than two weeks prior to the event. All guarantees must be received 72 hours prior to the event.*





*Circa*  
1886

# *Southern Seasoned*

## FIRST COURSE

### HYDROPONIC LETTUCE SALAD

Cucumbers, Tomatoes, Carrots, Radishes,  
Sorghum, Spicy Pecan Dressing

## SECOND COURSE

### CARAMELIZED ONION & VEGETABLE TART

*Dijon White Cheddar Mornay, Prosciutto*

## MAIN COURSE

### 1855 BEEF TENDERLOIN

Rosemary Whipped Potatoes, Grilled Asparagus,  
Béarnaise Compound Butter

*Or*

### OVEN ROASTED SALMON

Beet Coulis, Fried Capers, Grits, Cucumber  
Noodles, Lemon Dill Beurre Monté

## SWEET FINISH

### PRE-SELECT ONE DESSERT

*(See Dessert List)*

**\$85.00 per person + +**

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# *Gourmand Delight*

## FIRST COURSE

### ASPARAGUS PANNA COTTA

Smoked Salmon, Chive Paint, Crispy  
Lemon Pepper Focaccia Crisp

## SECOND COURSE

### JERKED SEA SCALLOP

Mango Coulis, Bell Pepper Risotto, Cilantro

## THIRD COURSE

### GRILLED PORK BELLY

Pearled Mac n' Cheese, Vanilla Apple Butter, Rapini

## FOURTH COURSE

### HORSERADISH INFUSED BEEF SHOULDER FILET

Coffee Butter Whipped Potatoes, Wilted Spinach,  
Shiitake Mushroom Bordelaise

## SWEET FINISH

### PRE-SELECT ONE DESSERT

*(See Dessert List)*

**\$100.00 per person + +**

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# *Grand Tasting*

## FIRST COURSE

### CHILLED SEARED TUNA

Avocado Mousse, Orange, Radish, Togarashi,  
White Soy Ginger Gel

## SECOND COURSE

### 62° STOREY FARMS EGG

Leek n' Potato Hash, Frisée Salad,  
Espelette

## THIRD COURSE

### BUTTER POACHED LOBSTER TAIL

CGR Middlins, Tomato Crudo,  
Smoked Provolone Cheese

## FOURTH COURSE

### MAPLE LEAF FARMS DUCK BREAST

Foie Gras Custard, Kale, Pineapple Gastrique

## FIFTH COURSE

### AMERICAN WAGYU

Truffle Butter Grits, Asparagus, Toasted Pine Nuts,  
1886 Steak Sauce

## SWEET FINISH

### DESSERT DUO-PRE-SELECT TWO DESSERTS

*(See Dessert List)*

**\$135.00 per person + +**

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# *Desserts*

## LEMON CRÈME TART

Toasted Meringue, Strawberry Coulis

## CHOCOLATE CRÈMEUX

*Salted Bourbon Caramel, Seasonal Berries,  
Pistachios, Chocolate Fudge Sauce*

## FLOURLESS CHOCOLATE CAKE

*Bittersweet Chocolate Ganache, Raspberry Crunch,  
French Vanilla Ice Cream*

## VANILLA BEAN PANNA COTTA

Berry Compote, Brown Sugar Streusel,  
Blood Orange Reduction

## CRÈME BRÛLÉE

Financier Cake, Seasonal Berries

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