

2022 Institute for Heads MENUS

Tuesday, June 21

Registration Snacks (1pm)

- Hummus
- Roasted eggplant dip
- Pimento cheese spread
- Crackers & pita
- Chocolate chip cookies
- · Chips & pretzels

Reception (6pm)

- Cheese display with organic honey, herb crackers, and fig cake
- Petite crab cakes with remoulade

Dinner (7pm) at The Farmhouse

CHOICE OF starter, entrée, dessert (TBD)



Wednesday, June 22

Breakfast (8am)

 Scrambled eggs, potatoes, sliced fruit, yogurt, bacon, chicken sausage, biscuits, muffins, and croissants

Lunch (12pm)

- Salad with shaved fennel, torn croutons, green goddess dressing
- Five bean salad with mustard shallot vinaigrette & chopped egg
- · Flank steak, shiitake mushroom, and ragout
- Rosemary roasted chicken
- Roasted brussels sprouts
- Mashed potatoes
- Bourbon pecan pie

Reception (6pm)

• Bruschetta & melon and prosciutto skewers

Dinner (7pm) at The Hill

- Pimento cheese & pickles
- Serenbe simple green salad with champagne vinaigrette
- CHOICE OF ENTRÉE:
 - Wood grilled verlasso salmon with coconut rice, spiced pineapple, sweet & sour, cilantro
 - Fried chicken with collards & house made hot sauce
 - Roasted pork belly with peach BBQ, fried grit cake, shishitos
 - Lemon chicken with eloté, sweet potato, jalapeño crema
 - Vegetable plate chef's selection of seasonal harvest
- CHOICE OF DESSERT: Sticky toffee pudding or cheesecake



Thursday, June 23

Breakfast (8am)

 Scrambled eggs, potatoes, sliced fruit, yogurt, bacon, chicken sausage, biscuits, muffins, and croissants

Lunch (12:30 pm)

- Salt roasted beets with whipped goat cheese & citrus
- Seared wild salmon filet with sautéed leeks and saffron cream
- Buttermilk fried chicken
- Scalloped potatoes
- Vegetable ratatouille
- French rolls with creamery butter & fleur de sel
- Chocolate pot de creme

Friday, June 24

Breakfast (8am)

 Scrambled eggs, potatoes, sliced fruit, yogurt, bacon, chicken sausage, biscuits, muffins, and croissants

