



SOUTHERN TABLE & BAR

SPRING MENU

LOUISIANA CHAR-GRILLED OYSTERS

BLACK PEPPER, PARMESAN CHEESE, GARLIC & BUTTER
PARÉS BALTÀ, CAVA, PENEDES, SPAIN, NV

 $\mathcal{H}\mathcal{H}\mathcal{H}$

TOMATO, WATERMELON & SHRIMP GAZPACHO

SLIGHTLY SPICED WITH ROASTED JALAPEÑO & GRILLED SHRIMP

 $\mathcal{H}\mathcal{H}\mathcal{H}$

CRISPY ROASTED CHICKEN

PAN DRIPPINGS & SOY PICKLED MUSHROOMS

SLIDING HILL, PINOT NOIR, MARLBOROUGH, NEW ZEALAND, 2015

 $\mathcal{H}\mathcal{H}\mathcal{H}$

BUTTERMILK BISCUIT & BERRY SHORTCAKE

MACERATED BERRIES, CHANTILLY CREAM & CONFECTIONERS' SUGAR

COFFEE OR TEA

\$70 PER PERSON \$30 ADDITIONAL FOR WINE PAIRING

MENU IS SUBJECT TO CHANGE DUE TO AVAILABILITY
PRICES DISPLAYED ARE SUBJECT TO PREVAILING GOOD & SERVICES TAX, 10% SERVICE CHARGE