

Catering, by Chef Cox & Co.



saint louis | nashville

first course

creamy spring onion soup w/caramelized vidalia onions
potato + artichoke soup w/flat leaf parsley, lemon, parmesan
spring vegetable soup w/chicken consommé, garden herbs
signature cream of asparagus soup w/crème fraiche, dill

second course

baby spinach salad w/seasonal strawberries, black pepper almonds, parmesan, poppyseed vinaigrette
apricot + burrata salad w/crispy country ham, spring field greens, tarragon, pink peppercorns
mixed green salad w/marinated artichokes, pickled beets, candied pecans, dijon vinaigrette
signature shaved kale salad w/buttered breadcrumbs, fresh herbs, pecorino, creamy lemon dill dressing
iceberg wedge salad w/heirloom cherry tomatoes, applewood bacon, chives, tobacco onions

third course

pan seared salmon w/baba ghanoush puree, roasted curry heirloom carrots, herb oil
roasted chicken breast w/fingerling potatoes, roasted garlic asparagus, charred ramp butter
beef tenderloin filet w/pommes puree, caramelized foraged mushrooms, red wine demi-glace
pan seared scallops w/creamy yellow stoneground grits, browned butter, marcona almonds, chives
oven roasted pork tenderloin w/parsnip puree, shaved asparagus, apricot reduction
market sea bass w/red potatoes, blistered cherry tomato + kalamata olive relish, oregano

fourth course

strawberry millefeuille w/puff pastry, kumquat pastry cream, tarragon
dark chocolate cake w/bourbon caramel sauce, butter pecan ice cream
greek yogurt panna cotta w/champagne soaked apricots, orange blossom honey
signature rhubarb upside down cake w/vanilla bean crème anglaise