

Catering, by Chef Cox & Co.



spring 2022

first course

spring onion soup w/caramelized vidalia crostini

english pea soup w/iberico ham, pea tendrils

spiced cashew carrot soup w/crispy chickpeas

signature creamy artichoke soup w/preserved lemon

second course

mixed green salad w/ shaved fennel, pickled beets, candied pecans, balsamic dressing

baby spinach salad w/seasonal strawberries, black pepper almonds, parmesan, poppyseed vinaigrette

arugula salad w/citrus marinated artichokes, garlic crouton, anchovy, olive oil vinaigrette

apricot + burrata salad w/country ham, spring field greens, cracked black pepper, tarragon

third course

pan seared salmon w/baba ganoush puree, herbed oil, roasted curry heirloom carrots

spring rabbit cassoulet w/fava beans, turnips, pancetta, buttered breadcrumbs

pan seared beef tenderloin filet w/roasted fondant new potatoes, pea puree, red wine morel reduction

shrimp + white fish bouillabaisse w/fennel, saffron, white wine, french baguette w/rouille

pan seared scallops w/creamy grits, browned butter, marcona almonds, chives

pan seared + roasted pork chop w/roasted garlic pommes puree, apricot reduction, shaved asparagus

fourth course

dark chocolate cake w/torched marshmallow crème, salty graham gravel

strawberry millefeuille w/puff pastry, kumquat pastry cream, tarragon

almond rum canelé cake w/butter rum sauce, chantilly cream

greek yogurt panna cotta w/champagne soaked apricots, orange blossom honey

signature profiteroles w/vanilla ice cream, chocolate ganache