

euphoria

a higher state of food, wine and music

**AMERICAN
GROCERY
RESTAURANT**

Guest Chefs

**Tyler Brown, Executive Chef, Capital Grille at The Hermitage Hotel, Nashville,
Tennessee**

Tim Graham Executive Chef, Tru, Chicago, Illinois

Host Chef

Joe Clarke, Head Chef, American Grocery, Greenville, SC

**First Course by Chef Joe Clarke:
Duo of South Carolina Charcuterie**

**Second Course by Chef Tim Graham:
Hawaiian Blue Prawns, Grits, Grilled Jalapeno, Creole Jus**

**Third Course:
Smoked Sunburst Trout, Arugula and Sunchoke Salad, Bacon, Pickled Red Onion**

**Fourth Course:
Grilled Palmetto Farms Squab, Foie Gras, Farro Verde, Local Greens & Figs**

**Fifth Course:
Shortribs, Unagi, Scallion Pistou, Miso Emulsion, Kombu-Beef Jus**

**Sixth Course:
Tres Leches Pumpkin Cake with Jack Daniels Chantilly, Pumpkin Seed Brittle/Candied
Pepitas, and (Hermitage-made) Candy Corn**