

# “A FORK IN THE ROAD” PRESENTS RAINBOW ISLAND SUPPER

RAINBOW ISLAND, SEA ISLAND · TUESDAY, OCTOBER 29

## — FIRE GRILLED OYSTER STATION —

*Cocktail Sauce, Horseradish, Red Wine Mignonette, Hot Sauce, Saltines, Lemons*

Brunswick Stew with Hushpuppies

Roasted Oysters

## — ROTISSERIE STATION —

Whole Roasted Chicken Carving Station

Baked Sea Island Red Peas *with Carolina Gold Rice*

Chopped “Corn Cobb” Salad *with Brown Derby and Buttermilk Dressings*

Bread & Butter Chow Chow

## — SHORT RIB STATION —

Whole Short Rib Carving Station, from the Cast Iron Plancha

*Georgia Olive Oil Chermoula, Alabama White Barbecue, Sorghum BBQ Sauce*

Marble Potatoes *Roasted in Beef Tallow and Herbs*

Squash Casserole

## — SHRIMP IN A SKILLET STATION —

Sautéed Garlic Shrimp *with Smokey Paprika Rub*

Creamy Chive Grits

Roasted Pimento Piperade

Broccoli Salad

## — WHOLE HOG STATION —

Smoked Whole Hog *with Sweet Georgia and Carolina Vinegar BBQ Sauces*

Collard Greens *with Pepper Vinegar*

Macaroni & Cheese

Creamy Cole Slaw *with Celery Seed Dressing*

## — PASTRY STATION —

Wood Fired Ozark Gold Apple Cobbler *with Buttermilk Drop Biscuits*

Chocolate-Coca Cola Cake • Coconut Cream Cake • Hummingbird Cake • Pretzel Salad Trifle

Banana Pudding Trifle • Sweet Potato Pie • Buttermilk Chess Pie

Candies: *Saltwater Taffy, Caramel Turtles, Pecan Pralines, Peach Gummies, Smoked Georgian Peanut Brittle*

Sea Island®