

edwins too

Amuse-Bouche

Shaved Brussels Sprout Caesar

garlic croutons, white anchovy, lemon

Black Cottage, "Earth Series" Sauvignon Blanc, Marlborough, NZ 2020

Shrimp & Crab Bisque

stone crab, butter roasted shrimp

Morgan, Chardonnay, Santa Lucia Highlands, CA 2017

Fried Green Tomatoes

spicy sorghum, garlic aioli

Château de Campuget, Costières de Nîmes Tradition Rosé, Rhone Valley, FR 2020

Filet au Poivre Vert

haricot verts, roasted garlic mash

Château Blaignan, Cru Bourgeois Médoc, Bordeaux, FR 2016

Chocolate Pot de Creme

whipped mascarpone, smoked almonds

Ramos Pinto, Estate Grown Porto Tawny, Douro Valley, PT NV

Mignardises

Five Course Tasting Menu - \$75 + tax & gratuity

Optional Five Course Wine Flight - Additional \$55