



APRIL 23, 2026

***Southern summer, expressed through butter,
smoke, and sunshine***

TABLE PRESET – CHICHARRÓN & HOUSE HOT SAUCE

Crispy Pork Rinds, Lime Zest, Smoked Paprika

FIRST COURSE – DEVILED EGG

Smoked Trout Roe, Pickled Mustard Seed, Chives

SECOND COURSE – HOT HONEY FRIED CHICKEN

Buttermilk marinated bites, Vinegar Slaw, Cornbread Crumble

INTERMEZZO – SWEET TEA GRANITA

Lemon Liqueur, Fresh Mint

ENTRÉE – HCC SMOKED BRISKET

Peach BBQ Glaze, Sweet Corn Purée, Charred Asparagus, Pickled Veg

DESSERT COURSE – BANANAS FOSTER SHORTCAKE

Brown Butter Cake, Caramelized Banana, Dark Rum Caramel,
Vanilla Bean Cream

MENU & RECIPIES BY CHEF MARIAH SCOTT
EXECUTED BY HCC CULINARY ARTS STUDENTS
SPRING 2026

