



**JULY 16, 2026**

*Rooted in Southern tradition and inspired by the season, this five-course menu celebrates fresh ingredients, refined techniques, and the simple beauty of summer on a plate.*

**FIRST COURSE**

CHARGRILLED GULF OYSTERS—  
Garlic Herb Butter, Parmesan, Toasted Herb Breadcrumbs,  
Grilled Lemon

**SECOND COURSE**

HEIRLOOM TOMATO —  
Whipped Ricotta, Basil Oil, Aged Balsamic Reduction,  
Micro Basil, Flaky Sea Salt

**INTERMEZZO**

ROSÉ WINE SORBET —  
Fresh Summer Berries, Mint

**ENTREE**

PECAN-CRUSTED GULF SNAPPER —  
Brown Butter Beurre Blanc, Celery Root Potato Pomme Purée,  
Charred Broccolini, Scallion Oil

**DESSERT COURSE**

SOUTHERN BOURBON COBBLER —  
Roasted Peaches, Flaky Butter Pastry, Candied Georgia Pecans,  
Vanilla Bean Ice Cream

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

