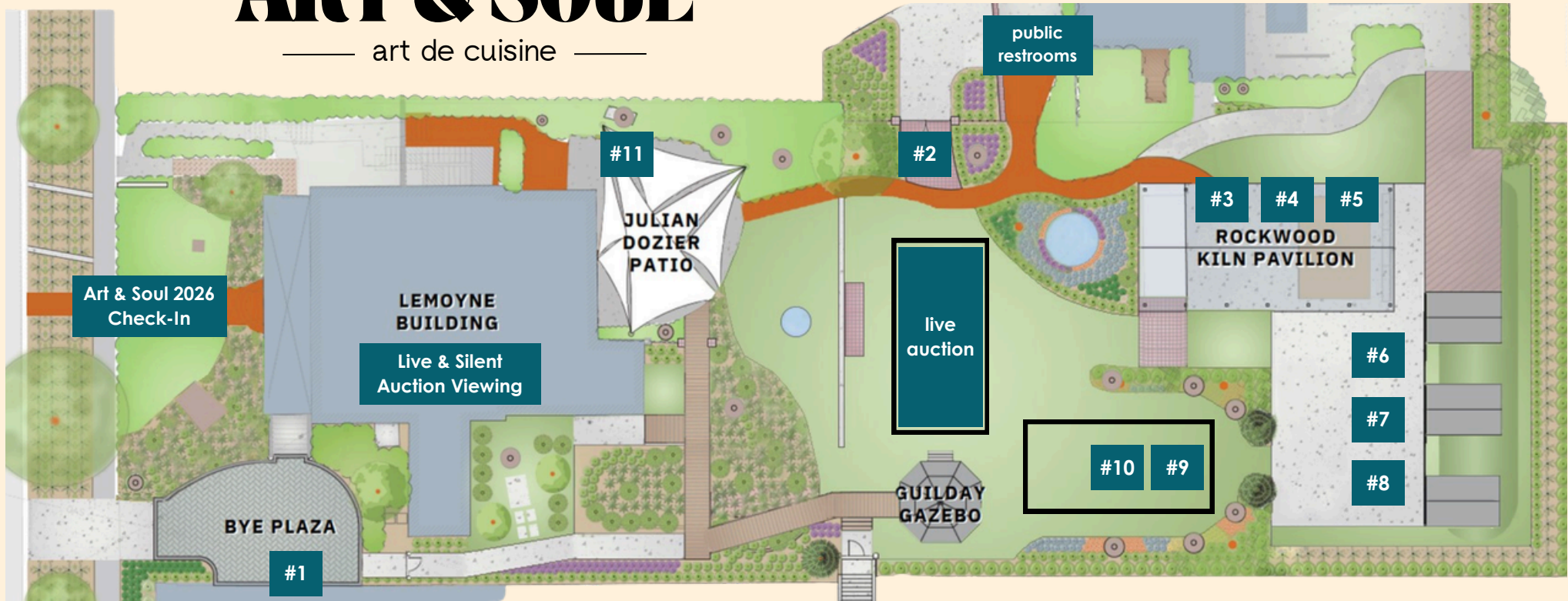


ART & SOUL

— art de cuisine —



VENDOR LINEUP

1. Welcome Bar - Hummingbird Wine Bar & Tally Pourhouse

2. Seven Hills Hospitality

3. Hayward House

4. Klassic Katering

5. The Huntsman

6. PourHouse Tally | Full Bar

7. Hummingbird Wine Bar

8. Ology Brewing Co.

9. Dear Sunday Cafe

10. Mimi's Table

11. Food Glorious Food

Thank you to all of the amazing local restaurants, breweries, and bars who have donated time, staff, and food to make this event truly spectacular!!!

THE WELCOME BAR

Porto Tónico (provided by Hummingbird Wine Bar)
white port & cucumber basil tonic served over ice

La Vostra Prosecco

SEVEN HILLS HOSPITALITY

Caramelized Pumpkin & Kimchi Tart (V)
herb tart with caramelized pumpkin mousse,
handmade kimchi, red wine compressed fall stone
fruit, micro cilantro

Scallops & Grits
fried grit cake, blackened scallop, Link andouille
sausage, pickled fresno chili, creole remoulade,
celery leaf

HAYWARD HOUSE BISTRO

Caviar Potato
mini twice-baked Yukon Potato topped
with creme fraiche and Regiis Caviar

Caviar Potato Chip
house french onion dip, Regiis Caviar, and
fresh dill on a crisp potato chip

KLASSIC KATERING

Shrimp Ceviche

Salmon Blini
buckwheat blini topped with creme fraiche
and a smoked salmon rosette

Savory Profiteroles (V)
filled with a whipped goat cheese and
white truffle mousse

English Cucumber Iced Water Station

THE HUNTSMAN

Spicy "Tuna" (V)
compressed apple, vegan yum yum, nori, sesame,
rice crisp

Tallow Beast Sliders
wild boar baconnaisse, onion chutney, spicy curry
ketchup

DEAR SUNDAY CAFE - 9

Prime Rib Slider
with gruyere, caramelized onion and
garlic aioli

Crab Cakes
served with lemon herb aioli

Shrimp & Grits Shooters
with smoked gouda grits and
cajun cream sauce

MIMI'S TABLE

Stuffed Peppers
peppadew peppers stuffed with duck confit,
apricot, and cranberry

Brisket
barbeque beef brisket with slaw and Mimi's Bar-
B-Q Sauce

Thai Shrimp & Polenta
sweet and spicy thai glaze shrimp with smoked
gouda polenta

FOOD GLORIOUS FOOD - 11

Assorted Mini Desserts
key lime pound cake
perfect chocolate
hummingbird cake
cheesecake
assorted bars and cookies

TALLY POURHOUSE

Full bar featuring whatever you might be thirsty
for!

HUMMINGBIRD WINE BAR

Sparkling
Cuvee Francoise Blanquette de Limoux White
(France)
Kobal Blaufrankisch Pet Nat Rosé (Slovenia)

White Still
Colome Torrontes (Argentina)
Terre Brulee Chenin (South Africa)

Skin Contact
Julia Casado Nija de los Uvas Orange (Spain)
Reds
Chiara Pinot Noir (Germany)
La Massa IGT Tuscan Red (Italy)
Markham Vineyards Six Stack Merlot (Napa, US)

Sweet
Vietti Moscato (Italy)

OLOGY BREWING CO.

Italian Pilsner (Dry Hopped Pilsner)
pair with Hayward Houses' Caviar Potato

Day Mark (American Pale Ale)
pair with Seven Hills' Scallops & Grits

Blended Auras (Czech Style Amber Lager)
very well rounded beer, pair with any menu
options from Dear Sunday

Sensory Overload (Hazy IPA)
pair with The Huntsman's Tallow Beast Sliders

Sunshine Lager (Fruited Light Lager)
pair with any menu option from Klassic Katering
or Mimi's Table

Rainbow Colored Glasses (Fruited Berliner)
pair with dessert from Food Glorious Food