

# euphoria2010

**Welcomes Guest Chef Chris Hastings  
Hot and Hot Fish Club, Birmingham, AL**

**Passed Hors d'oeuvres  
Chef Anthony Gray, High Cotton**

**Kumumoto oysters with Apple Mignonette  
Sunburst Smoked trout on Bilini with Caviar Crème Fraiche  
Local Pork Pate**

**First Course  
Chef Chris Hastings, Hot and Hot Fish Club**

**Hot and Hot Tomato Salad  
with Fried Okra, Fresh Peas, Corn, Applewood Smoked Bacon and Chive Aioli**

**Second Course  
Chef Chris Hastings, Hot and Hot Fish Club**

**13 Mile Shrimp wrapped in House made Lardo  
with Three Peach Chutney**

**Third Course  
Chef Chris Hastings, Hot and Hot Fish Club**

**Roasted Lamb Loin stuffed  
with Porcini Mushrooms, and Carolina Gold Rice, Almonds and Figs**

**Fourth Course  
Chef Anthony Gray, High Cotton**

**Fried local apple pies  
with cinnamon ice cream and caramel cashew sauce**

