Please keep in mind that King + Duke is a seasonal kitchen – therefore, some vegetable items and dessert selections may change by the time your event takes place. Please check in with the Event Director regarding the most current seasonal items and dessert.
DINNER EVENT MENU
$58 PER PERSON

STARTERS
Choose one for the table
ARTISAN LETTUCES, crunchy vegetables, champagne vinaigrette
STRAWBERRY + ARUGULA, black pepper yogurt, Georgia pecans

SECOND COURSE
($15 SUPPLEMENT)
Choose one of the following
SEASONAL FRUIT TOAST, chef’s accompaniment
WOOD ROASTED GEORGIA SHRIMP, bbq spices, charred lemon
WAGYU BEEF CARPACCIO, spicy greens, parmesan, olive oil

ENTRÉES
Choose two of the following
HEARTH ROASTED MARKET FISH, wilted spinach, confit tomato
ROASTED HALF CHICKEN, toasted garlic and honey glaze
BRAISED BEEF SHORT RIB, young potatoes, roasted baby carrots
GRILLED SEA SCALLOPS, field pea and mushroom succotash
PORK ROAST, caramelized pineapple jus, radishes

SECOND COURSE
($15 SUPPLEMENT)
NY STRIP, seasonal accompaniment

DESSERT
Choose one for the table
FRENCH SILK TART, chantilly, chocolate curls
ATLANTIC BEACH PIE, chantilly, candied lemon

Please keep in mind that King + Duke is a seasonal kitchen – therefore, some vegetable items and dessert selections may change by the time your event takes place. Please check in with the Event Director regarding the most current seasonal items and dessert.
WOOD FIRED FEAST
$95 PER PERSON

TO START
Choose one for the table
SELECTION OF WEST COAST OYSTERS, broiled with almond and cognac
SELECTION OF EAST COAST OYSTERS, K + D cocktail sauce, charred scallion mignonette
WAGYU BEEF TARTARE, pickled summer cucumber, quail egg yolk, toast
SMOKED KOHLRABI CARPACCIO, parmigiano-reggiano, thyme, lemon oil

SALAD
SALAD OF THE MOMENT, wood grilled Georgia peaches, fresh ricotta, arugula

MID
Choose one of the following
GRILLED SCALLOPS, roasted local mushrooms & field peas, garlic crème
HEARTH ROASTED BANDERA QUAIL, burnt eggplant, tomato and basil vierge

MAIN
CARVED TABLESIDE
Served with Chef’s Selection of Regional Vegetables & Yorkshire Pudding
Choose one of the following
6 HOUR SMOKED VENISON SADDLE
WHOLE RACK OF WILD BOAR
SORGHUM LACQUERED PHEASANT
LOCAL PASTURE RAISED WHOLE CHICKEN
SALT BAKED TURBOT

SWEET
Choose one for the table
FRENCH SILK TART, chantilly, chocolate curls
ATLANTIC BEACH PIE, chantilly, candied lemon

Please keep in mind that King + Duke is a seasonal kitchen – therefore, some vegetable items and dessert selections may change by the time your event takes place. Please check in with the Event Director regarding the most current seasonal items and dessert.
DRAWING ROOM TASTING EXPERIENCE
A FIVE TO SEVEN COURSE CHEF TASTING MENU
$95 - $165 PER PERSON

Courses will be selected by the Chef at the height of the season
to create a curated dining experience.

EXAMPLE TASTING MENU | 7 COURSES, SPRING

AMUSE
SUNBURST SMOKED TROUT, trout roe, smoked potato blini

RAW
FAT BASTARD OYSTER, strawberry and lime mignonette

VEGETABLES
EMBER ROASTED BABY FENNEL, glazed in charred fennel top jus

SHELLFISH
SHELLFISH WOOD ROAST, Sapelo island clams, honey mussels,
shrimp, chorizo, bok choy

FISH
ALASKAN HALIBUT, Lookout Mountain asparagus, grilled ham but-
ter

FOWL/GAME
LACQUERED PHEASANT BREAST, crêpe of confit thigh, straw-
berry
and buttermilk “anglaise”

ENTRÈE
AMERICAN WAGYU NEW YORK STRIP, North Carolina ramps,

DESSERT AMUSE
loud mouth mushrooms, green garlic

DESSERT
FENNEL SORBET

MIGNARDISE
WARM BEIGNET, coffee ice cream, cocoa nib
CHOCOLATE AND CARAMEL GANACHE, smoked sea salt

Please keep in mind that King + Duke is a seasonal kitchen – therefore, some vegetable items and desserts selections may change by the time your event takes place. Please check in with the Event Director regarding the most current seasonal items and dessert.
**BAR CART ACTION STATION**

**INTERACTIVE TABLESIDE DEMONSTRATIONS**

**OLD FASHIONED CART**

The ultimate in custom whiskey cocktail crafting. Selections of bitters, sugars and garnish will abound from the table-side cart. Elements of fire and smoke will serve to bring the theater normally re-served for those dining at the bar to the guests at their table in the King + Duke parlor. ($15-$25 per person)

**MANHATTAN CART**

What makes a Manhattan delicious? Is it the whiskey, the vermouth or both? Exploration of the kaleidoscope of possibilities in this one seemingly simple cocktail. Various whiskey and vermouth examples to demonstrate the endless permutations of this classic. ($18 - $35 per person)

**EDUCATIONAL DEEP DIVE**

**THOUGHTFUL, COMPARATIVE TASTINGS**

**THE FACES OF BOURBON**

An educational experience which includes a comparative tasting of three (3) benchmark examples of Bourbon Whiskey. This can be a cocktail style or seated tasting. Our team is ready to customize pour sizes and depth of content for your event. Price: (3) .75oz pours of whiskey selected by our beverage team and seminar targeted to your party. ($22-$60 per person)

**DOES OLDER MEAN BETTER**

This is a special experience for special whiskey and a special group. Sourcing King + Duke's stocks of rare and allocated long aged whiskeys, an exploration of the depth and complexity offered in these exceptional bottles. Price: (3) 75oz pours of whiskey aged for ten years and longer selected from the spirits library at King + Duke. ($60 to $120 per person)
RECEPTION MENU

HORS D’OEUVRES
Minimum order is 2 dozen per item, no exceptions

ALMOND BAKED OYSTERS, toasted garlic, cognac.................................................. 42/dozen
SEASONAL FRUIT TOAST, chef’s accompaniment .................................................. 24/dozen
CHILLED CRAB TOAST, chilies, avocado, radish................................................. 36/dozen
BBQ SHRIMP, charred lemon................................................................................ 30/dozen
WHITE SEAFOOD COCKTAIL, crackers .............................................................. 36/dozen
BEEF TARTARE, aioli, herbs, toast......................................................................... 36/dozen
CRUDO OF THE MOMENT, seasonal accompaniment ........................................... 48/dozen
CRUSHED FIELD PEAS, confit garlic, lemon, saltines......................................... $7 per person
DUKE SLIDERS, house ground burger, black onions, gruyere cheese .............. $9 per person
WOODSMAN JERSEY GIRL, apple + honey....................................................... $8 per person
TWICE COOKED POTATO, crème fraîche, trout roe ...................................... $8 per person