



Classic, Contemporary Southern

Featuring recipes from ***Soby's New South Cuisine*** by Rodney Freidank, Carl Sobocinski, and David Williams
A 2008 SIBA Book Award Finalist

Starters

Fried Green Tomato Napoleon with Jalapeno Pimento Cheese, Sweet and Sour Greens, Roasted Red Pepper Coulis (p. 51)

Clemson Blue Sheese Fondue with Blackened Blue Crab, Hand Cut Potato Chips (p. 63)

Salad

Baby Spinach Salad with Dried Cranberries, Clemson Blue Cheese, Specied Pecans, Applewood Bacon Buttermilk Dressing, Shaved Smithfield Ham (p. 93)

Entree

Pan Roasted Monkfish with Lobster Mashed Potatoes, Asparagus, Roma Tomatoes, Lobster Vanilla Bean Sauce (p. 165)

Dessert

Warm Ginger Molasses Skillet Cake with Vanilla Ice Cream (p.184)

