



SEATED & SERVED

Choose One Salad, One Entrée and One Dessert

SALAD

Sundried Strawberry & Shallot \$7

Baby Mixed Greens with Sun Dried Strawberries, Bourbon Cashews, Scallions and Black Peppercorn and Caramelized Shallot Vinaigrette

Marcona Almond & Pomegranate \$13

Marcona Almond and Pomegranate Salad served over Bibb Lettuce with Toasted Baguette with Appleton Rum and Pineapple Vinaigrette

Fried Green Tomato Caesar \$7

Fried Green Tomato Caesar Salad with Shredded Parmesan Cheese, Vidalia Onions and Cracked Pepper, Caesar Dressing served on the side

BEEF/LAMB/PORK ENTRÉE

Braised Short Ribs & Cheddar Grits \$21

Balsamic Braised Short Rib with Smoke Cheddar Infused Anson Mills White Grits, Lemon Braised Asparagus & Pequillo Pepper Ragout, Burgundy Balsamic Glaze, Garnished with Micro Celery and Edible Orchid Chiffonade

Grilled Lamb Chops \$36

Rosemary & Garlic Marinated, Grilled Lamb Chops with Gingered Baby Carrots, Caramelized Acorn Squash and Fresh Gremolata Cous Cous

Buerre Rouge Port Tenderloin \$32

Thyme & Lavender Marinated Pork Tenderloin with Pinot Noir Buerre Rouge, Butternut Squash, Portobello and Boursin Timbale with Grilled Fingerling Potatoes in Chervil Butter

POULTRY ENTRÉE

Gruyere Stuffed Chicken \$18

Gruyere Stuffed Airline Chicken Breast, Creamy Risotto with Peas and Mushrooms, Baby Carrots, Patty Pan and Asparagus Medley with Light Lemon Cream Sauce

Muscovy Duck \$28

Pan Seared Muscovy Duck Breast, Candied Shallot Mashed Sweet Potatoes, Braised Vegetable Mélange and Sun Dried Cherry Bordelaise

SEAFOOD ENTRÉE

Catfish Pecan \$18

Lemon Thyme Corn Meal Encrusted Catfish, Pecan Mashed Potatoes, Buttered Haricot Vert with Sautéed Almonds with Meyer Lemon Butter and Potato Gaufrette Garnish

Panko Crusted Sea Bass \$48

Filet of Sea Bass with Fried Panko Coating Dressed with Light Sweet Chile Sauce, Steamed Jasmine Rice, Lightly Sautéed Julienne of Zucchini, Carrots, Red and Yellow Peppers, Tender Braised Baby Bok Choy

LAND & SEA ENTRÉE

Stuffed Chicken & Lobster Risotto \$35

Pancetta & Baby Swiss stuffed Chicken Breast, Lobster Risotto, Candied Shallots & Baby Carrots, Balsamic Infused Pinot Grigio Reduction Sauce, Bulls Blood Micro Greens

Filet & Prawns \$52

Bourbon & Molasses Marinated Black Angus Filet, Cranberry Infused Prawns, Purple Fingerling Timbale, Jicama Ribbon, Asparagus & Fennel Succotash, Micro Celery, Quince, Chianti Reduction

DESSERT

Pecan Cookie Basket with Sautéed Apples \$6

Praline Pecan Cookie Basket Topped with Cinnamon Ice Cream, Sautéed Granny Smith Apples and Drizzled with Maple, Brandy Sauce, Crushed Pecans White Chocolate Abstract

Chocolate Ganache with Raspberry \$7

Chocolate Ganache served with Raspberry Swirled Passion Coulis, Seasonal Berries, Chocolate Butterfly and Chocolate Sticks