

MENU



AMUSE BOUCHE

Deviled Egg

lump crab, black garlic, bacon, chive



FIRST COURSE

Shrimp Cocktail

turmeric-court bouillon, lemon-caper remoulade, bloody mary cocktail sauce, lemon

OR

Pear Salad

tyger river artisan greens, pickled onion, feta, cranberries, caramelized onion vinaigrette

OR

She Crab Soup

blue crab, crab stock, crab roe, sherry, cream



MAIN COURSE

Wild Mushroom Ravioli

local dark spore mushrooms, parmesan, toasted pine nut pesto

OR

Atlantic Salmon

jambalaya risotto, andouille, crawfish, haricot vert, tabasco beurre blanc

OR

Filet Mignon

herb roasted root vegetables, grilled broccolini, red wine-demi glace

OR

Herb Roasted Airline Chicken

romesco, roasted cauliflower, romanesco, rosemary jus

OR

Prime Rib

whipped potatoes, grilled asparagus, horseradish crema, beef jus



DESSERTS

Bourbon Bread Pudding

dried cherries, spiced pecans, toffee sauce

OR

Eggnog Crème Brûlée

egg, heavy cream, nutmeg, vanilla

OR

Cannoli Icebox Cake

graham cracker, cannoli cream, chocolate chip, pistachio