

## THREE COURSE MENU • 45 •



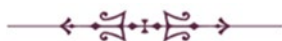
### Chapter I (Please Select One)

- **Lobster Bisque**  
Black Truffle/Citrus Cream/Clam Fritter
- **G\* Shrimp & Grits**  
Braised Greens/Red Pepper Coulis
- **^Fried Green Tomato Salad**  
Pickled Onions/Okra/Baby Greens  
Buttermilk Pimento Dressing



### Chapter II (Please Select One)

- **G\* Red Snapper**  
French Beans/Sweet Peppers  
Citrus Risotto/Mango-Chile
- **\*Crispy Pork Shank**  
Broccoli/Whipped Potatoes/Spiced Jus
- **G\* Tea Brined Breast of Pheasant**  
Bacon-Trinity Pea Salad  
Turnips & Greens  
Cherry-Bourbon Reduction



### Index (Please Select One)

- **Warm Chocolate Torte**  
Macerated Berries/Chantilly Cream
- **Banana Pudding**  
Toasted Meringue/Vanilla Wafer



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