

THREE COURSE MENU • 50•

4:30-6:00PM

CHAPTER I (KINDLY SELECT ONE)

- ^VANTIPASTI SALAD
HEIRLOOM TOMATOES/MOZZARELLA
BASIL TUILE/MARINATED ARTICHOKE
BALSAMIC VINAIGRETTE/OLIVE TAPENADE
- ^GLOBSTER BISQUE
TRUFFLE TWO WAYS/HERB OIL
MICRO GREENS
- ^VFRIED GREEN TOMATO SALAD
PICKLED ONIONS & OKRA
ARTISANAL GREENS/BUTTERMILK DRESSINGS
(OPTIONAL ADD CRAB CAKE SUPPLEMENT • 15 •)

CHAPTER II (KINDLY SELECT ONE)

- ^{*G}SHRIMP & GRITS
SPINACH/ROASTED RED PEPPER COULIS
CHARRED LEEKS
- ^{*G}PETITE SIRLOIN OF BEEF
TRUFFLE WHIPPED POTATOES
FRENCH BEANS/CRISPY PARSNIPS
RED WINE DEMI
- ^{*}MEDITERRANEAN GRILLED CHICKEN
RED PEPPER TAGLIATELLE PASTA/SPINACH
FOREST MUSHROOMS/BASIL CREAM/ASIAGO

INDEX (KINDLY SELECT ONE)

- WARM BANANA MUFFIN
BANANA JAM/MACERATED BLUEBERRIES
BITTER CHOCOLATE CRÉMEUX
- WHITE WINE POACHED PEAR
ORANGE HINTED CUSTARD
BROWN BUTTER SHORTBREAD
DARK CHOCOLATE



"V" DENOTES A VEGETARIAN OPTION

"G" DENOTES A GLUTEN FREE OPTION

" * " THESE ITEMS ARE SERVED RAW

OR UNDERCOOKED. OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.