

THREE COURSE MENU • 50•

4:30-6:00PM

CHAPTER I (KINDLY SELECT ONE)

- ^V ANTIPASTI SALAD
HEIRLOOM TOMATOES/MOZZARELLA
BASIL TUILE/MARINATED ARTICHOKES
BALSAMIC VINAIGRETTE/OLIVE TAPENADE
- ^G LOBSTER BISQUE
TRUFFLE TWO WAYS/HERB OIL/MICRO GREENS
- ^V FRIED 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/BROCCOLINI/CRISPY PARSNIPS
RED WINE DEMI
- ^{*} MEDITERRANEAN GRILLED CHICKEN
RED PEPPER TAGLIATELLE PASTA/SPINACH
FOREST MUSHROOMS/BASIL CREAM/ASIAGO

INDEX (KINDLY SELECT ONE)

- "THE BLACK FOREST"
DARK CHOCOLATE CAKE/SPIKED CHERRIES/TONKA BEAN CREAM
- "CEREAL MILK" PANNA COTTA
*BLACKBERRY/CEREAL CRUMBLE/STRAWBERRY POWDER
PASSIONFRUIT-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.