



(\$89.95 PER PERSON)

TO START

SMALL PLATES

JUMBO LUMP CRAB CAKE

PINEAPPLE & APRICOT RELISH & BEURRE BLANC SAUCE

APPLE SMOKED BACON WRAPPED TEXAS QUAIL

SAVORY BREAD PUDDING & VANILLA INFUSED BLACK CHERRIES

JUMBO SHRIMP COCKTAIL

COCKTAIL SAUCE

SALADS

ARUGULA & BLACK MISSION FIG SALAD

PROSCIUTTO, PINE NUTS, CAPERS, MANCHEGO CHEESE & HONEY BALSAMIC
VINAIGRETTE

HEARTS OF ROMAINE CAESAR SALAD

BRIOCHE CROUTONS & SHAVED PARMESAN

LOBSTER BISQUE

ENTREE

ROASTED CHILEAN SEA BASS

POTATO CHIVE RAVIOLI, ROASTED BABY ARTICHOKE & BLACK TRUFFLE JUS

PAN ROASTED CHICKEN

NO ANTIBIOTIC OR HORMONES & CAGE FREE

FINGERLING POTATOES, ROASTED ONIONS, CORN & SWEET SHERRY AU JUS

FILET "MIGNON" 8OZ

WHITE CHEDDAR WHIPPED POTATOES & BRANDY FOIE GRAS SAUCE

SEARED MAINE DIVER SCALLOPS

JUMBO ASPARAGUS, OVEN CURED TOMATOES & PEPPERED GOAT CHEESE

MINT CRUSTED RACK OF LAMB 16 OZ

WHITE CHEDDAR DINO KALE GRITS & PORT WINE BALSAMIC FIGS

PRIME BONELESS RIBEYE 16OZ

TRUFFLED POTATO WEDGES

DESSERTS

WHITE CHOCOLATE GRAND MARNIER BREAD PUDDING

BUTTER PECAN ICE CREAM

CRÈME BRULÉE

WHITE CHOCOLATE & CINNAMON

FOUR CHOCOLATE MOUSSE CAKE

HAZELNUT CRÈME ANGLAISE