



Amuse Bouche

Roasted Fingerling Potato with House Smoked Trout and Crème Fraiche

First Course

Choice of one

Shrimp "BLT"

Crispy Pork Belly, Gulf Shrimp, Roasted Tomato Crostini with Spicy Aioli and Micro Greens

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Soup

Roasted Butternut Squash Soup with Mascarpone Cheese & Crispy Pancetta

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Jumbo Lump Crab Tart

Blackened Shrimp Sauce and Herb Salad

Intermezzo

Lemon Sorbet

Entrée

Choice of one

Prime Filet

Petit Filet with Creamy potatoes, Jumbo Asparagus, Marrow-Red Wine Sauce

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Pan Sautéed Snapper

Sautéed Gulf Red Snapper with Crispy Risotto Cake, Lobster Cognac Sauce

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Grilled Chicken Breast

Pan Roasted Chicken Chop with Buttermilk mashed Potatoes, Sautéed Spinach, and Thyme Jus

Dessert

Choice of one

Chocolate Mousse

Chocolate Mousse with Brownie Brittle

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Cherry Almond Crisp

Cherry Almond Crisp w/ Vanilla Bean Gelato

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Poached Pears

Spiced Poached Pears with Chocolate Sauce and Candied Nuts

\$35/person plus tax and gratuity