



\$65 / Person – No Substitutions

FIRST COURSE - Choose one

*WOODFIRED HUMMUS

Charred Sweet Onion, Pine Nuts, Lavash

*WEDGE SALAD

Blue Cheese Mousse, Tomato Pesto, Bacon, Pecans

PORK BELLY

Jack & Coke Glaze, Heirloom Grits

WARM GOAT CHEESE & TOMATO TARTLET

Arugula, Basil

CAESAR SALAD

Baby Romaine, Parmesan, Boquerones

JUMBO ASPARAGUS

Spec Ham, Poached Egg, Lemon Butter, Parmesan Cheese

GRILLED MEATBALLS

Coconut Mint Chutney

SPICY SHRIMP SAGANAKI

Diavola Sauce, Pernod, Feta

ENTREES - Choose One

8OZ CENTER CUT FILET

Cognac Peppercorn Sauce

LAMB CHOPS

Coconut Mint Chutney

TOMAHAWK PORK CHOP

Honey Soy Glaze, Mango Pineapple Salsa, Fennel – Apple Slaw

WHOLE BRANZINO

Fennel – Citrus Salad

*MOROCCAN CHICKEN

Saffron Orange Basmati Rice, Almonds, Raisins, Tzatziki

*GIANT PRAWN COCONUT CURRY

Saffron Orange Basmati Rice, Almonds, Raisins

DESSERTS - Choose One

VANILLA CREME BRULEE

Seasonal Berries

CHOCOLATE TRUFFLE MOUSSE TORTE

Raspberry Sauce

*CARAMELIZED APPLES

Cinnamon, Apple Brandy, Candied Pecans, Vanilla Gelato

BANANAS FOSTER

Vanilla Gelato

STRAWBERRY SHORT CAKE

Strawberries, Grand Manier, Crème Fraiche

SORBETS & GELATOS

Seasonal Selections

*Items contain nuts. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illnesses. Please be sure to kindly inform your server/bartender of any allergies and/or dietary restrictions.