



LUNCH MENU

ENTRÉE

Choice of...

SHRIMP SALAD "NICOISE"

Sautéed Local Shrimp, Mixed Greens, Haricot Verts
Olives, Capers, Tomatoes
Fingerling Potatoes, Hard Boiled Egg

Crispy Chicken Sandwich

Heirloom Tomato, Bibb Lettuce, Lemon Herb Aioli
Brioche, Southern Coleslaw

*Wine Pairing: A to Z "Winewoks" Pinot Gris
Willamette Valley, Oregon*

DESSERT

Choice of...

CRÈME BRÛLÉE

Lavender Cookie, Fresh Strawberries

CRÈME FRAÎCHE CHEESECAKE

Sablé Cookie, Blackberry Compote, Almond Nougatine

Wine Pairing: Michelle Chiarlo Nivole Moscato d' Asti, Italy

\$15 Per Person Plus Tax and Gratuity

Add Wine Pairings for an additional \$20 Per Person

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness*



DINNER MENU

STARTER

Choice of...

HONEY ROASTED SQUASH SOUP

Spiced Crème Fraîche, Curried Crab

Wine Pairing: A to Z "Winewoks" Pinot Gris, Willamette Valley, Oregon

PRAWNS VERACRUZ

Spicy Veracruz Sauce, Cilantro Aioli

Wine Pairing: BY.OTT Rose, Cotes de Provence, France

ENTRÉE

Choice of...

PAN ROASTED GULF REDFISH

Roasted Root Vegetables, Grilled Trumpet Mushrooms

Truffled Chicken Jus

Wine Pairing: Messina HOF, Chardonnay, Texas

SMOKED & ROASTED HALF CHICKEN

Baby Vegetables, Marble Potatoes, Natural Pan Jus

Wine Pairing: Messina HOF, Chardonnay, Texas

BLACKENED PORK TENDERLOIN

Creamy Bacon Polenta, Sautéed Garlicky Greens

Braised Sweet Onions

Wine Pairing: Raymond "R" Cabernet, Sauvignon, California

DESSERT

Choice of...

CRÈME FRAÎCHE CHEESECAKE

Blackberry Compote, Almond Nougatine

Sweet Whipped Cream

EARL GREY PANNA COTTA

Meyer Lemon Gelée, Ginger Snap Tuille

Wine Pairing: Michelle Chiarlo Nivole Moscato d' Asti, Italy

\$45 Per Person Plus Tax and Gratuity

Add Wine Pairings for an additional \$30 Per Person

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