



JANUARY 15-27TH

**OPTIONAL COURSE
BUTTER BOARD FOR TWO**

Fig Preserves, Raspberry Balsamic, Sweet & Spicy Pecans, White Truffle Oil,
Roasted Garlic, Lemon Zest, Micro Greens with Baguette Toast & Pretzels
\$15

FIRST COURSE

AVOCADO & CHICKPEA HUMMUS

Crispy Garlic Chili Oil, Sweet
Potato Chips or Pretzels

BURRATA

Grilled Peaches, Raspberry
Balsamic Glaze, White Truffle Oil,
Grilled Baguette Toast

LASAGNA DIP

Italian Sausage, Mozzarella, Marinara,
Fresh Basil, Parmigiano, Garlic Bread

SMOKED BEEF TOMATO SOUP

Parmesan Croutons

SECOND COURSE

5 OZ. FILET MIGNON

Your Choice of a Signature Sauce:
Bearnaise, Cognac Pepper or Roquefort
Upgrade: 7oz Filet \$15 | 10oz Filet \$26

BRAISED SHORT RIB RAGÙ

6 Hour Braised, Pappardelle Pasta,
Asparagus, Grape Tomatoes,
Lemon Whipped Ricotta

**BOURBON PECAN AIRLINE
CHICKEN BREAST**

Green Onion Mashed Potatoes,
Bourbon Dijon Brown Sugar
Butter Sauce, Micro Greens

BLACKENED COD

Grilled Cauliflower Steak,
Lemon Herb Vinaigrette, Fried Shallots,
Crispy Garlic Flakes, Micro Greens

Entree Enhancements: 6 oz Lobster Tail \$35 | Blackened or Grilled Shrimp \$ 11 | Crab Oscar \$21

THIRD COURSE

**BANANAS FOSTER
TIRAMISU TRIFLE**

Salted Candied Pecans,
Cinnamon Whipped Cream

**PISTACHIO & RICCOTA
CANNOLLI**

Raspberry Compote,
Warm Chocolate Dipping Sauce

\$55 PER GUEST / NOT VALID WITH ANY OTHER OFFERS / TAX, GRATUITY NOT INCLUDED