



# THE GENERAL PUBLIC

**2024 RESTAURANT WEEKS**

JANUARY 15TH - 27TH

## DINNER

3 COURSES | \$35

### *First Course*

*choice of*

#### **CRISPY EMPANADAS**

beef picadillo & jalapeño ranch

#### **CRAB HUSHPUPPIES**

lump crab, cornmeal, jalapeño, maple butter

#### **KUNG PAO LETTUCE WRAPS**

kung pao chicken, crushed peanuts, Asian glaze

### *Second Course*

*choice of*

#### **SEARED SALMON**

sesame seared, avocado, Asian slaw, Thai vinaigrette

#### **BEEF TENDERLOIN**

blue cheese-horseradish butter, sweet bourbon sauce, yucca fries

#### **HALF CHICKEN & FRITES**

perfectly brined and roasted, butter, hand cut fries, bacon aioli

### *Third Course*

*choice of*

#### **WHITE CHOCOLATE LUXARDO CHEESECAKE**

buttery graham cracker crust, white chocolate cheesecake,  
luxardo cherries

#### **BROWNIE CRUNCH PARFAIT**

brownie pieces, toffee crunch, salted caramel,  
chocolate sauce

#### **LEMON MOUSSE & BLUEBERRY COMPOTE**

lemon mousse, fresh blueberry compote,  
graham cracker crumble



\$3 FROM EVERY DINNER BENEFITS CULINARIA AND THE PROGRAMS  
IT SUPPORTS. THANK YOU FOR YOUR SUPPORT! – KYLE & JOSH

