

# DINNER \$35

## First Course (choice of one)

### Crawfish and boudin

sausage croquettes Creole mustard dip, veggie pickles

### Centercut portabella

mushroom steak shoestring frites, warm goat cheese, piquillo pepper steak sauce

### Beef Carpaccio

mole spiced tenderloin, avocado/herb crema, cabbage slaw with Valentina dressing, crispy corn tortilla

## Second Course (choice of one)

### House Pastrami

house cured and charcoal roasted brisket, marble rye, gruyere, Svetlana dressing, fresh sauerkraut, potato salad and garlic pickle spear

### Pit Roasted Mustard Seed Salmon

fennel lyonnaise potatoes, wild mushrooms and truffled mushroom fumet

### Spiced Pork Loin Milanese

Moroccan style spiced, breaded and pan fried pork, roasted lemon and basil cauliflower, harissa spiced tomato relish

## Third Course (choice of one)

### Cran & Berry

Strudel cranberry and mixed berry compote in puff pastry with vanilla icing and marscapone

### Caffe Mocha Pot de Creme

Grayze coffee, dark chocolate, whipped cream and grated Mexican chocolate