



RESTAURANT WEEK

2017

OPTIONAL COURSE

\$7

PAN SEARED DIVER SEA SCALLOPS

Crispy Polenta Cake, Roasted Red Pepper Chimichurri

FIRST COURSE

CRISPY PORK BELLY

Ancho Sweet Chili Sesame Sauce

BIBB BLEU CHEESE SALAD

Smoked Bleu Cheese Dressing, Pancetta,
Red Onion, Heirloom Tomato

SMOKED TENDERLOIN PARMESAN ONION SOUP

FRIED ARTICHOKES
Roasted Shallot Caper Aioli

SECOND COURSE

5 OZ. NY STRIP WELLINGTON

Wild Mushroom Veal Demi

16 HOUR SOUS VIDE BEEF SHORT RIB

Boursin Grits, Pan Jus

GRILLED SWORDFISH

Diablo Rice, Blackened Cream Sauce

BOURBON PECAN CHICKEN

Susie's Famous Mashed Potatoes, Dijon Mustard, Brown
Sugar, Bourbon, Butter Cream Sauce

5 OZ. PROSCIUTTO WRAPPED FILET MIGNON

Sauteed Kale, Meyer Lemon Honey Dijon Glaze

THIRD COURSE

LEMON STRAWBERRY CAKE

Lemon Strawberry Whipped Cream, Strawberry Jam

BANANAS FOSTER BREAD PUDDING

Brown Sugar Cognac Sauce

\$35 PER GUEST / NOT VALID WITH ANY OTHER OFFERS / TAX, GRATUITY NOT INCLUDED