



RESTAURANT Week

SPONSORED BY CULINARIA

JANUARY 16TH-28TH, 2017

OPTIONAL COURSE

*PAN SEARED DIVER SEA SCALLOPS
SMOKED CHEDDAR BOURSIN GRITS*
\$8

FIRST COURSE

SMOKED SALMON DILL CHEESE DIP
WARM PITA BREAD

PROSCIUTTO WRAPPED SHRIMP
CHIPOTLE FIG GELEE

ROASTED GARLIC, BOURSIN STUFFED
PORTOBELLO MUSHROOM

CRISPY PORK BELLY
SESAME GINGER SOY

SECOND COURSE

5OZ FILET MIGNON
SHIITAKE & PROSCIUTTO
SHERRY CREAM SAUCE

MOZZARELLA & BASIL STUFFED CHICKEN
ZUCCHINI & SQUASH PASTA,
HERB TOMATO CREAM SAUCE

PISTACHIO ENCRUSTED MAHI-MAHI
ROASTED CORN, ENGLISH PEA &
BACON RISOTTO

TWO 3OZ FILET MEDALLIONS
2OZ COLD WATER LOBSTER TAIL
SMOKED JALAPEÑO SLAW

THIRD COURSE

CHOCOLATE TRES LECHES CAKE

RUMCHATA CRÈME BRULEE

\$35 PER PERSON | TAX, GRATUITY & ALCOHOL NOT INCLUDED |

NOT VALID WITH ANY OTHER OFFERS