

FIRST COURSE

Choice of:

Salmon Crudo

Fresno Chile, Grapefruit, Sea Salt, Olive Oil

Grilled Gulf Prawns

Roasted Garlic Butter, Creamy Parmesan Polenta

SECOND COURSE

Choice of:

Wedge Salad

*Bleu Cheese, Heirloom Tomato, Hard Egg, Vidalia Onion,
Buttermilk Ranch, Bacon Lardon*

Baby Beets

Pickled Shallots, Marinated Feta, Beet Greens, Frisee, Citrus Vinaigrette

THIRD COURSE

Choice of:

Tenderloin of Beef

Herb Crusted, Bourbon Demi-Glace

Stuffed Loin of Lamb

Goat Cheese, Blueberry Jus

Gulf Grouper

Piquillo Pepper Tapenade

FAMILY-STYLE SIDES

Wild Mushroom Fricassee

Sweet Potato Gratin

Roasted Root Vegetables

Haricot Verts

DESSERT

Cheese & Fruit

Chef's Selection of Artisanal Cheeses, Seasonal Fruit & Local Honey