

# THE EGDEWATER DINNER MENU

YOUR LOGO/ MENU TITLE HERE

Tuesday, September 27, 2016

## APPETIZER

*\*choose one\**

### Seared Scallops

andouille, foie gras, 'dirty' polenta

### Today's Crudo

raw fish, chilies, citrus, sea salt, evoo

### Chopped Salad

purple cabbage, cucumber, radish, aged gouda, balsamic

## ENTRÉE

*\*choose one\**

### Rainbow Trout

red beans, rice, pickled chayote

### Grouper

roasted cauliflower, smoked trout mayo, beurre blanc

### Seared Red Fish

andouille crust, rock shrimp, bomba rice, lobster broth

### B/S Grilled Chicken

mashed potatoes, sautéed spinach and watercress

### Veggie Plate

roasted cauliflower, asparagus + brown butter, mashed potatoes, green peas + shallots

## DESSERT

*\*choose one\**

### Chocolate Pot de Creme

espresso beans, lime zest

### Butterscotch Heath Bar Bread Pudding

cayenne whipped cream