



3-COURSE DINNER | \$55 PER PERSON



First Course

(Choose one)

Chopped Kale & Parsley Salad

Organic kale, parsley, Parmesan cheese, lime vinaigrette, currants, pickled red onion

Butter Poached Gulf Shrimp

Gulf shrimp, herbed butter, tomato, garlic, basil, crispy French bread

French Onion Soup

Beef Stock, sweet onion, gruyere cheese, sliced baguette

Second Course

(Choose one)

Coq Au Vin

Red wine braised free-range chicken, new potatoes, braising vegetables

Trout Almondine

Rainbow trout, sliced almonds, Beurre Blanc, haricot verts, Lyonnaise potato w/ onion

Truffled Mushroom & Shrimp Risotto

Arborio rice, grana cheese, wild mushrooms, truffle peelings, Gulf shrimp, truffle oil

Ratatouille

Roasted eggplant, squash, tomato, fresh herbs, saffron rouille bread

Beef Bourguignon

Slow-braised beef, red wine, carrots, celery, pearl onion, garlic, mushrooms, mashed potato

Third Course

(Choose one)

Donuts

Fresh donut holes, cinnamon, powdered sugar, vanilla ice cream

Chocolate Chip Cookies & Milk

Mama Wendi's chocolate chip cookies & ice-cold glass of milk

Crème Brulee

Egg Custard, caramelized sugar, raspberry coulis, chocolate tuile

Beverages, tax & gratuity are not included | Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.