



Tasting Menu

\$38 per person wine pairings available

First Course

Steamed Prince Edward Island Mussels fennel, fresh herbs, white wine, baguette

Steak Tartare bacon poached local egg, capers, onions, watercress, caraway crackers

Jumbo Lump Crab Dip garlic cream sauce, crispy bacon, parmesan, grilled baguette

Grilled Beau Solais Oyster Mushrooms spicy dipping sauce, balsamic reduction

Second Course

Truffled Wild Mushroom Cream Soup

House Salad field greens, grape tomatoes, chevre, red onions, champagne vinaigrette

Grilled Romaine Salad white anchovies, red onions, grilled bread, caesar dressing

Spinach Salad crumbled blue cheese, balsamic vinaigrette, crispy onions

Main Course

Grilled Pork Chop sweet corn, asparagus & green bean succotash, golden potato hash

Lemon Herb Couscous sautéed spinach, oyster mushrooms, roasted red pepper coulis

Sesame Seared Ahi Tuna wasabi mashed potatoes, tempura asparagus, ginger sweet soy*

Grilled 12oz. Kansas City Strip Steak pommes frites, arugula salad, grilled asparagus, maytag blue cheese butter, balsamic reduction*

Dessert

Fresh Baked, **Fudge Stuffed Peanut Butter Cookie** with caramel sauce

Warm Spiced Apple Turnover camus cognac crème anglaise, whipped cream

Cinnamon Sugar Dusted Beignets with chocolate sauce, grilled banana, banana ice cream

Espresso Molten Chocolate Cake with bailey's cream sauce, turkish coffee kahlua ice cream

consuming raw or uncooked meats, shellfish, poultry and pork may be hazardous to your health