



\$60 per person

CHOICE OF APPETIZER:

Tonight's Soup

Made Daily

Sous-Vide Pork Cheeks

Sauteed Farro, Yellow Bell Peppers,
Red Onions, Soy-Caramel Gastrique

Chicken Karaage

Sesame Sticky Rice Cake

Shrimp & Scallops

Parmesan Grits,
Cajun Marsala

Seared Duck Foie Gras

Sweet Onion and Garlic Spread,
Toasted Crostini

CHOICE OF SALAD:

Summer Salad

Baldwin County Lettuce, Seasonal Fruit,
Crushed Walnuts, Orange Segments,
Feta Cheese, Watermelon Vinaigrette

Spinach Salad

Applewood Smoked Bacon,
Shallots, Blue Cheese,
Bacon Vinaigrette

Tomato/Burrata Salad

Burris Grown Tomatoes, Creamy Burrata,
Balsamic Syrup, Basil Oil, Fresh Basil

CHOICE OF ENTRÉE:

(Served with Choice of NoJa Potatoes or Fingerling Potatoes
And Brussel Sprouts or Chef's Vegetable)

14 oz Smoked Pork Chop

Asian BBQ Sauce

Panko Crusted Fresh Fish

Ginger-Miso Sauce

8 oz. Beef Filet (Add \$10)

Red Wine Reduction

8 oz. Hanger Steak

Goat Cheese, Red Wine Reduction

Pan Seared Chicken

Foie Gras Sauce

Duck Breast

Cherry-Balsamic Reduction

Line Caught Fish

Chef's Preparation

Pan Seared Salmon

Berberbe Sauce