



## CHOICE OF APPETIZER:

### **Seared Duck Foie Gras**

Seasonal Jam, Toasted Crostini

### **Braised Pork Belly**

Sweet Potato/Apple Hash, Grilled Cabbage,  
Apple Gastrique, Fried Sweet Potato "Hay"

### **Vegetable Curry**

Seared Carrots, Yellow Curry Sauce,  
Cilantro, Mint, Macadamia Nuts

### **Tonight's Soup**

Made Daily

### **Seared Scallops**

Creamy Pesto Rice, Asian  
Slaw, Orange Vinaigrette

### **Chicken Karaage**

Sesame Sticky Rice Cake,  
Honey-Soy-Mayo Sauce

## CHOICE OF SALAD:

### **Tomato/Burrata Salad**

Local Tri-Colored Cherry Tomatoes,  
Creamy Burrata Cheese, Basil Oil,  
Balsamic Reduction

### **Spinach Salad**

Applewood Smoked Bacon,  
Shallots, Blue Cheese,  
Bacon Vinaigrette

### **Fall Salad**

Baldwin County Lettuce, Fried Halloumi Cheese,  
Granny Smith Apples, Roasted & Marinated Golden Beets,  
Sliced Almonds, Green Goddess Dressing

## CHOICE OF ENTRÉE:

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

### **Sous-Vide Veal Chop**

Red Wine Reduction

### **Panko Crusted Fresh Fish**

Ginger-Miso Sauce

### **8 oz. Beef Filet (Add \$10)**

Red Wine Reduction

### **8 oz. Sous-Vide Hanger Steak**

Goat Cheese, Red Wine Reduction

### **Lamb Shank**

Garlic/Mint Gremolata

### **Duck Leg Confit**

Spiced Honey Sauce

### **Line Caught Fish**

Chef's Preparation

### **Pan Seared Salmon**

Romesco Sauce

**\$65 per person**