

Menu

created by Executive Chef Gregg Smith

AMUSE BOUCHE

vegetable ceviche (v)
avocado crema, smoked coconut

SECOND

choice of one:

ahi tuna poke
soba noodle, asian pear, sugar snaps, sesame

crispy cauliflower (v)
coconut curry coulis, golden peruvian peppers, turmeric

THIRD

choice of one:

seafood & andouille gumbo
red rice, scallion

roasted beets (v)
feta, pomegranate, tart apple, pumpkin spiced pecans

FOURTH

choice of one:

grilled bison tenderloin
truffle-parmesan smashed yukon gold potatoes, haricot verts,
wild mushroom demi

blackened grouper & scallops
stone ground yellow grit cake, maque choux, creole cream sauce

twin broiled lobster tails
saffron risotto, sugar snap peas, chorizo

zucchini pad thai (v)
zucchini noodles, roasted cauliflower & sweet potato,
baby bok choy, sesame walnuts, soy-ginger broth

FIFTH

choice of one:

chocolate mousse dome
kahlúa sabayon, raspberries, vanilla sable, chocolate crunch

caramel apple cheesecake
cinnamon oat streusel, salted caramel, blackberries

sweet potato crème brûlée (v)
gingerbread crumble, candied cranberries

(v) vegan

