

COURSE ONE

BLUE CRAB BISQUE

FRIED GREEN TOMATOES

HOMEMADE PIMENTO CHEESE, ANCHO CREAM, CILANTRO OIL

EDAMAME HUMMUS

FIG-GINGER COMPOTE, CUCUMBER RAITA, FLATBREAD

MIXED GREENS

TOMATOES, CARROTS, BERMUDA ONION, CHOICE OF DRESSING

CLASSIC CAESAR*

SOURDOUGH CROUTONS, ALICI ANCHOVIES

COURSE TWO

STUFFED ROASTED PEPPERS

QUINOA, TALLEGIO, SHIITAKES, ASPARAGUS, MELTED LEEKS

GRILLED SALMON

ROASTED BABY POTATOES, BRAISED GREENS, TOMATO HORSERADISH CREAM

SEARED SCALLOPS

PANCETTA, WILD MUSHROOM, ASPARAGUS, ASIAGIO CHEESE, RISOTTO, BALSAMIC DRIZZLE

CRAB CAKES

WHIPPED POTATOES, ARUGULA-CORN SALAD, LIME—CILANTRO CRÈME FRAICHE

PAN FRIED GROUPE

LOBSTER RISOTTO, BROCCOLINI, PESTO BUTTER

GRILLED PORK CHOP

WHIPPED POTATOES, WHISKEY BUTTERED APPLES, BRAISED LOCAL GREENS, CIDER REDUCTION

PETIT CAST IRON SEARED FILET MIGNON

WHIPPED POTATOES, ASPARAGUS, HERB-GARLIC BUTTER

COURSE THREE

COCONUT CUSTARD PIE

WITH GRAHAM CRACKER CRUST, TOASTED COCNUT, ALMOND LIQUOR AND SWEET CREAM

CHOCOLATE HAZELNUT TOFFEE TORTE

CHOCOLATE GANACHE, ESPRESSO CREAM