

1ST COURSE

GRILLED HALLOUMI AND MISSION FIG SALAD
TANGERINE-SHERRY VINAIGRETTE, PISTACHIO BRITTLE

OYSTERS ROCKAFELLAR
EASTERN SHORE OYSTERS, HEITAGE BACON, SPINACH, ASIAGO,
HOLLANDAISE

BRANDY CURED BEEF TENDERLOIN CARPACCIO
PICKLED ONIONS, PESTO GREEN BEANS, PARMESAN, SABA

2ND COURSE

FANCY BEEF SHORT RIB STROGANOFF
CABERNET BRAISED SHORT RIBS, CRIMINI AND SHITAKE MUSHROOMS
CREME FRAICHE, EGG NOODLES

SHRIMP AND GRITS
BACON, PAN JUS, AGED CHEDDAR ROASTED CORN GRITS

CRISPY EGGPLANT AND ROASTED SQUASH NAPOLEON
PINE NUT RICOTTA, PISTOU, SOFTIRO PUREE

3RD COURSE

DOUBLE CHOCOLATE BOUCHONS
CREME ANGLAISE, CHANTILLY CREAM

SALTED CARAMEL CREME BRULEE
HAWAIIAN VOLCANIC SALT, SUGAR CRUST

WHITE CHOCOLATE MACADAMIA BREAD PUDDING
VANILLA GELATO, CARAMEL SAUCE