



M E N U

F E B 2 2 - F E B 2 8



FIRST COURSE

SQUASH BISQUE

OVEN-ROASTED, PURÉED SQUASH, PANCETTA, CREME FRESH, CANDIED PECANS

ASIAN CHICKEN MEATBALLS

MARINATED ASIAN CHICKEN MEATBALLS, POWER BLEND SLAW, SCALLIONS, SESAME SEEDS

SHRIMP CEVICHE

SHRIMP, BAY SCALLOPS, RED ONION, CUCUMBER, CILANTRO, TOMATOES,
AVOCADO, LIME & LEMON JUICE

TENDERLOIN TOAST POINTS

ROASTED TENDERLOIN, TOAST POINTS, PINEAPPLE HABANERO JAM, SPINACH,
WHIPPED HERB HONEY GOAT CHEESE

SECOND COURSE

SURF & TURF

ROASTED TENDERLOIN, LOBSTER SHRIMP CREAM SAUCE,
MASHED POTATOES, BROCCOLINI

BULGOGI BEEF

SHAVED RIB-EYE, JASMINE RICE, BROCCOLINI, LEMON ONIONS, SCALLIONS, SESAME SEEDS

BRISKET

SMOKED BRISKET, BORDELASE SAUCE, MASHED POTATOES, BROCCOLINI

MARYLAND CHICKEN

SOUS VIDE CHICKEN BREAST, LOBSTER CREAM SAUCE,
CRAB STUFFING, MASHED POTATOES, BROCCOLINI

THIRD COURSE

SALTED CARAMEL CREME BRULEE

CHAMPAGNE MIXED BERRY
CHEESECAKE

RED VELVET CUPCAKE

