



RESTAURANT WEEK

FIRST COURSE

{CHOICE OF ONE}

Lioni Burrata

Kabocha Squash, Maple, Pepitas

Kale Salad

Golden Raisins, Capra Sarda, Sherry Vinaigrette

Heirloom Beets

Yogurt, Candied Ginger, Mizuna

Shishito Peppers

Sea Salt, Lime

Whipped Ricotta

Sunflower Seed Puree, Bourbon Maple, Grilled Bread

SECOND COURSE

{CHOICE OF ONE}

Cauliflower Flatbread

Almonds, Golden Raisins, Capra Sarda

Grilled Shrimp

Fennel, Orange

Chorizo Taco

Tomatillo, Queso Fresco, Tequila

Crawfish Mac & Cheese

Aged Cheddar, Toasted Breadcrumbs

Smoked Wings

BBQ Spice, Buttermilk Ranch

Fig Salad

Bibb Lettuce, Herbs, Sherry Vinaigrette, Blue Cheese

THIRD COURSE

{CHOICE OF ONE}

Fried Chicken

Rosemary Honey, Sweet Potato Fries

Grilled Hanger Steak

Fingerling Potatoes, Shishito, Chimichurri

Roasted Salmon

Cauliflower Puree, Brussels, Herb Vinaigrette

Gnocchi

Wild Mushrooms, Ricotta, Basil

Blue Bay Mussels

Tomato Broth, Scallions, Crispy Bread

Braised Short Rib

Sweet Potato Puree, Horseradish, Gremolata

FOURTH COURSE

{CHOICE OF ONE}

Beignets

Bourbon Caramel

Vanilla Panna Cotta

Pineapple Coulis

White Chocolate Pot de Creme

Vanilla Whipped Cream

SPECIALTY COCKTAILS

Knob Creek Rye Old Fashioned

Raw Sugar, Bitter, Citrus