

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE
BEVERAGE, GRATUITY, AND TAX NOT INCLUDED

FIRST COURSE

*HAMACHI CRUDO

CITRUS SOY, SMOKED SEA SALT, PICKLED FRESNO, MICRO CILANTRO

SAVOY SALAD

BUTTER HEAD LETTUCE, CORNBREAD CROUTONS, FETA, GRILLED CORN,
HEIRLOOM CHERRY TOMATO, PICKLED RED ONION, POBLANO RANCH DRESSING

CRAYFISH ARANCINI

TASSO HAM, PICKLED FRESNO, PECORINO, MICRO CILANTRO, SPICY MAYO

BAKED OYSTERS ALCIATORE

SPINACH, BACON, CREAM, PERNOD, CITRUS BEURRE BLANC

SECOND COURSE

ROASTED MAITAKE MUSHROOM PAPPARDELLE

WHIPPED RICOTTA, BASIL, PECORINO ROMANO, HOT HONEY & CHILE

*GRILLED SWORDFISH

SWEET PEPPER COUS COUS, SAUTEED SPINACH, POBLANO BUTTER SAUCE

ARTICHOKE & CRAB STUFFED SHRIMP

CRISPY FRITES, LEMON BUTTER SAUCE, FINE HERBS

OVEN ROASTED TRIGGERFISH

LOBSTER & CRAB STUFFING, SHRIMP RICE, FARM VEGETABLES, PINEAPPLE TOGARASHI MISO BUTTER

CHARLESTON CHICKEN

ROASTED ORGANIC HALF CHICKEN, BUTTERED HOT SAUCE, SWEET POTATO SPAETZLE,
SHAVED BRUSSEL SPROUTS, PICKLES, HONEY GASTRIQUE

THIRD COURSE

SNICKERDOODLE COOKIE CRUNCH

VANILLA ICE CREAM, SPICED APPLE JAM, CRUNCHY OATS, SEA SALT CARAMEL

BEIGNETS

CHOCOLATE & CARAMEL SAUCES

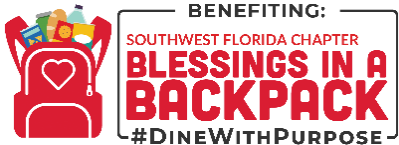
SORBET

SEASONAL FLAVORS

SIZZLE COCKTAIL - \$14

SPANISH SANGRIA

ORANGE RUM, GRAPEFRUIT AND APRICOT LIQUEURS, GRAPEFRUIT JUICE, ROSE



THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS