

SPECIAL MENU

CURATED WINE PAIRING each glass +\$20

1st COURSE choice of one

FROM THE FARM SALAD

Cherry Tomato, Cucumber
Watermelon Radish, Citrus Dressing

TUNA TARTARE

Avocado, Sesame, Yuzu Kosho
Cilantro



LA FETE DU ROSE
Provence, France

2nd COURSE choice of one

FRIED YARD BIRD

Fries, Creamed Collard Greens
Hot Honey, Peri-Peri

CURRY CAULIFLOWER

Yellow Curry, Coconut, Cilantro
Chickpeas

SHRIMP & GRITS

Bacon, Creole Worcestershire XO
Tomato, Herb Butter



WILLIAM FEVRE CHABLIS
Burgundy France

3rd COURSE choice of one

BROWNIE

Vanilla Ice Cream

CITRUS BERRY CAKE

White Chocolate Mousse
Lemon Curd, **Gluten Free** Sponge Cake
Raspberry Coulis



Should you have any dietary requirements or allergies please ask your server or request the Manager.



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness