

Valentine's Day 2019

Now taking reservations

First Course

Pimento Cheese Fritters

hot pepper chow chow, black pepper ranch, chives

Smoked Tomato Salad

fresh mozzarella, foccacia, white balsamic & toasted oregano vinaigrette, artisan greens

Nashville's Hot "Oyster"

ec pickles, chive aioli, rustic bread, sweet tea

NOLA Style BBQ Shrimp

grit cake, rosemary & worcestershire sauce, chicken and shrimp stock

Second Course

Spinalis & Eye

tortelloni, exotic mushroom & ricotta, purple flowered kale, demi-glace

Pork Loin Stuffed

rosemary wild rice, carrots, roasted garlic & chive ricotta with currants, sauce cumberland

Tuna

asparagus, avocado, mandarin orange olive oil, 63 degree egg

Duck Breast

ala plancha, preserved lemon & thyme cous cous, bordeaux cherry, fennel & fig compote, duck jus

Portabello Mushroom

cleaned, grilled, and marinated, herbed goat cheese fond, moroccan style stewed tomato with prunes

Third Course

Goo Goo Custer Pie

Strawberry Buttermilk Panna Cotta

White Chocolate Bread Pudding