**Plated Dinner Menu**

**Starting at 3 Courses $110 per person, 4 Courses $126, 5 Courses $134, 7 Course-Tasting Menu $165**

**$150 Deposit Required** **$600 Minimum Booking Fee (Accommodations can be made for smaller groups)A server fee of $300 will be added to all groups over 10 people**

**Added to the per person pricing is 7% Sales Tax and 20% Gratuity**

Menus can be customized, though the per person pricing may be subject to change.

**Appetizers** (choose one)

* Pan-roasted Scallops over Citrus and Herb Risotto
* Sweet Potato Gnocchi with Baby Arugula, Maple Brown Butter
* Crispy Pork Belly and Gulf Coast Oysters with Meuniere Sauce
* Lump Crab Cake with Creole Tomato Jus and Baby Greens
* Forest Mushroom Tart with Goat Cheese and Green Salad
* Tuna Tartare with Avocado, Strawberry, Mango, Scallion, Lime, and Crisp Tortilla
* Grilled Gulf Oysters with Arugula, Bacon, Asiago, and Lemon

**Salads** (choose one)

* Pear Salad with Field Greens, Blue Cheese, Spiced Pecans, Radish, Scallions, Apple Cider Vinaigrette
* Assorted Greens Salad with shaved Vegetables, Pork Belly Croutons, Aged White Cheddar, Herb Vinaigrette
* Baby Spinach and Arugula Salad with Roasted Squash, Bacon, Pickled Red Onions, Burrata Cheese, and a Caramelized Onion Vinaigrette
* Bibb Lettuce Salad with Pickled Red Onion, Manchego Cheese, Almond, and a Lemon-Thyme Vinaigrette
* Baby Romaine with shaved and crisp Parmesan, roasted Grape Tomatoes, and Creamy Peppercorn Caesar dressing

**Entree** (choose one)

* Certified Angus Beef Filet and roasted Grouper with Caramelized Onion and Herb Risotto, Roasted Asparagus and Mushrooms, and Wine Merchant Sauce
* Certified Angus Beef Filet with Confit Potato, blistered Broccolini and Tomato, and Bordelaise Sauce
* Pan-roasted Royal Red Shrimp over Creamy Stone Ground Grits, and Etoufee Sauce
* Gulf Snapper over Baby Potatoes, Mushrooms and Artichoke, Tomato, Lemon Ragout
* Braised Beef Short Rib over Mashed Yukon Potatoes with Caramelized Onion and Cabbage, Baby Carrots, Crispy Onions

**Dessert** (choose one)

* Spiced Cake and White Chocolate Cheesecake Mousse Parfait
* Warm Apple Tart with Carmel Glaze and Vanilla Ice Cream
* Key Lime Parfait with Graham and Blueberries
* Whipped Chocolate Mousse with Caramel, Ganache, Fresh Berries and Vanilla Chantilly