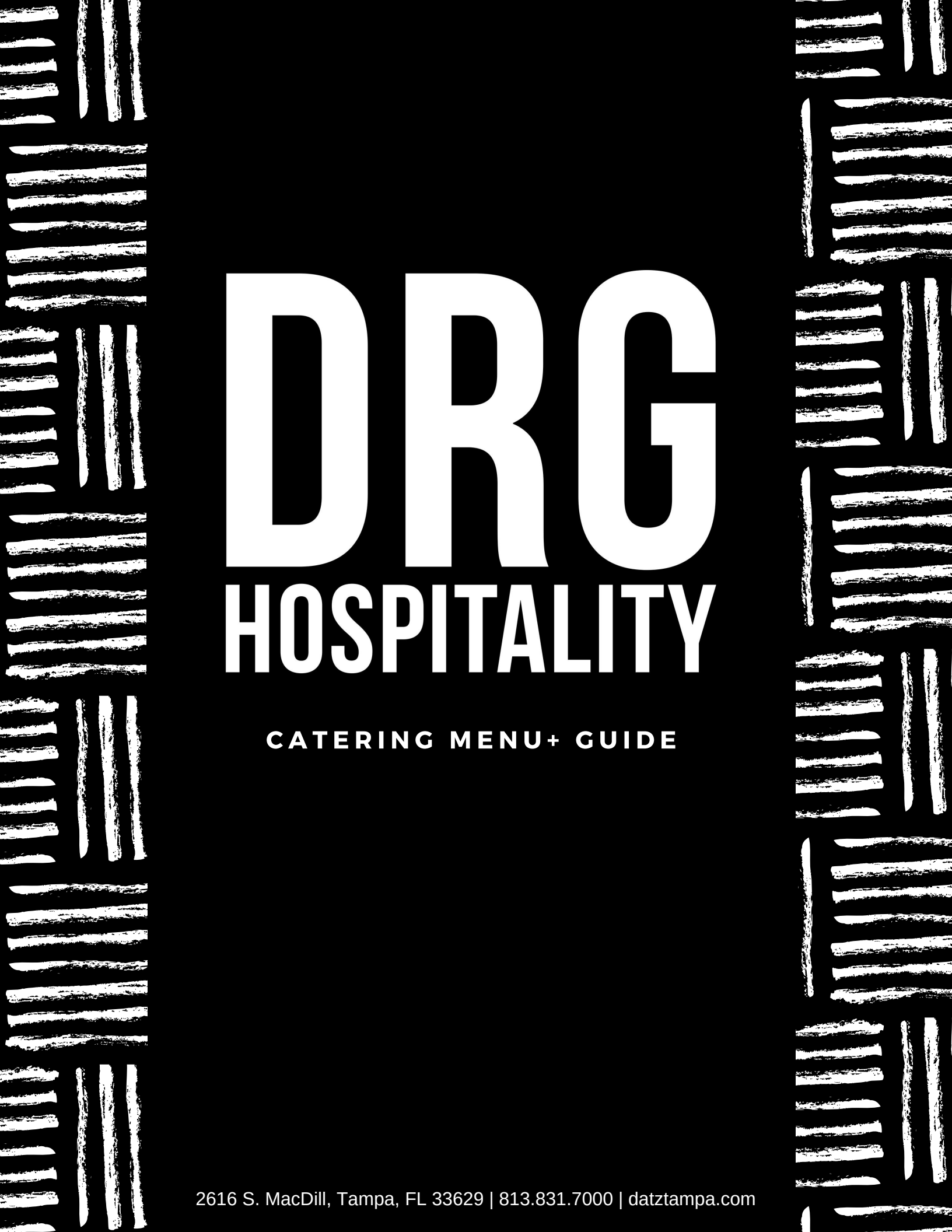




DRG HOSPITALITY

CATERING MENU+ GUIDE

COCKTAIL BUFFETS

A SAMPLING OF PASSED APPETIZERS

FRIED BUTTERMILKED CHICKEN, BELGIAN WAFFLE, WHISKEY MAPLE SYRUP

GRILLED TENDERLOIN BRUSCHETTA, BOURSIN, BALSAMIC CARAMELIZED ONIONS, OLIVE OIL CURED TOMATOES

CRISPY COCONUT ALMOND CHICKEN, HOT & SWEET ST. LUCIA RUM, LIME

FRIED MAC AND CHEESE BITES CRISPY BENTONS TENNESSEE HICKORY SMOKED BACON, SRIRACHA AIOLI

CORN FRITTERS, POWDERED SUGAR, JALAPENO MAPLE SYRUP

SHRIMP "SHOOTERS," PONZU, BASIL, ASIAN PEAR CHUTNEY

CRAB CAKES, RED PEPPER AIOLI

STUFFED MUSHROOMS, PANKO BREAD CRUMBS, SPICY AOILI

BLACKED MAHI TACO, CILANTRO CHIMICHURRI, AVOCADO CREMA

SMOKED SALMON CROSTINI, SOUR CREAM, DILL, CAPERS

RUSTIC EGGPLANT TARTLETS, TOMATO, BASIL, PINE NUTS, GOAT CHEESE

MELTED GOAT CHEESE, OIL CURED TOMATO, TOASTED CIABATTA, CAPER-OLIVE DRIZZLE

BACON WRAPPED SCALLOPS, SPICY APRICOT, PEACH BITTERS GLAZE

GINGER PLUM GRILLED DUCK BREAST ON TOASTED RAISIN BREAD, FIVE-SPICE RASPBERRY JAM, GOAT CHEESE

PAN SEARED VEGETABLE ASIAN POTSTICKERS, HONEY-CHILI VINAIGRETTE

VEGETABLE SPRING ROLLS, SWEET THAI-CHILI

MINI CUBAN, GRILLED BLACK FORREST HAM, SWISS, APRICOT DIJON MUSTARD

TOASTED PHYLLO NESTS, BRIE, ALMONDS RASPBERRY DRIZZLE

ANDOUILLE SAUSAGE, "PAIN PERDUE", WHOLE GRAIN MUSTARD, SWEET VIDALIA ONION

BBQ PULLED PORK, WARM BUTTERMILK BISCUIT, FIRECRACKER SLAW

BACON WRAPPED SHRIMP, APRICOT MUSTARD

COCKTAIL BUFFETS

LITTLE PLATES

STACKED CHICKEN N' WAFFLE , BONELESS FRIED CHICKEN, SHREDDED CHEESE, HICKORY SMOKED BACON, TOMATO, CHEDDAR BELGIAN WAFFLE, JALAPENO MAPLE SYRUP

SLICED MESQUITE GRILLED TENDERLOIN, GARLIC SMASHED POTATOES, CILANTRO CHIMICHURRI

GRILLED ROSEMARY ZAATAR RUBBED NEW ZEALAND LAMB LOLLIPOPS, SAWBUCK CABERNET REDUCTION, ANSON MILLS GRITS, GRILLED MEYER LEMON, LEMON MINT OIL

SQUASH RAVIOIL, SAGE BROWN BUTTER, SHAVED PARMESAN

CARROTS AND BUTTERNUT SQUASH BRAISED IN A TOMATO CURRY BROTH, PISTACHIO CRANBERRY QUINOA, CILANTRO, MINT, PUMPKIN SEEDS

PULLED PORK, MAC N' CHEESE, MUSTARD-BBQ SAUCE, CRISPY ONION STRAWS

CARMELIZED BALCKBERRY BISTRO STEAK, SHIITAKE, POATO BACON SCALLION CAKE

CARRIBEAN GRILLED PORK TENDERLOIN, SWEET POTATO TOTS, BOURBON SPIKED ANCHO CHILE BBQ

SALMON, FRIED GREEN TOMATO, TOMATO PAPAYA SAUCE

COOCNUT SHRIMP TEMPURA, CILANTRO JAMSINE RICE, COCONUT RED CURRY

DICED TOMATOS, FRESH BASIL, ARUGULA, OLIVE OIL, GRILLED CHIBATA, MELTED BUFFALO MOZZARELLA

FLATBREADS

ST. ANDRE TRIPLE CREME BRIE, GUANCIALE, SERRANO, BLACK TRUFFLE OIL DRIZZLE

SLICED MESQUITE GRILLED TENDERLOIN, GARLIC SMASHED POTATOES, CILANTRO CHIMICHURRI

PESTO, PARMESAN, MOZZARELLA, ROASTED ONION, PLUM TOMATO, BASIL, BALSAMIC GLAZE

SLICED FIG, ASIAN PEAR, ROASTED RED ONIONS, CRUMBLD BLUE CHEESE, BABY ARUGULA

ARTICHOKE, GULF CRAB, WHITE TRUFFLE DUST, HOUSE MADE MOZZARELLA

MILD ITALIAN SAUSAGE, NUESKE'S BACON, MOZZARELLA, SMOKED GOUDA

BRAISED PULLED CHICKEN, SPICY-SWEET BBQ SAUCE, MOZZARELLA, SCALLIONS, BACON, RED ONION

WARM MELTED BRIE, TOMATO, ARUGULA, BASIL PESTO

TOASTED SMOKED SALMON "CLUB", BACON AVOCADO, LEMON DILL CRÈME FRAICHE

WARM GULF CRAB, JUST JACK CHEESE TORTILLA SPIRALS, TOASTED PUMPKIN SEEDS, BLISTERED TOMATO CHIPOTLE SALSA

COCKTAIL BUFFETS

TABLE PRESENTATIONS



CHARCUTERIE, FLITE POINT REYES BLUE, GRAFTON 4 YEAR CHEDDAR, 5 YEAR GOUDA, PURPLE HAZE, JUST JACK, SARVECCHIO PARMESAN, ST. ANDRE TRIPLE CREME BRIE, GUANCIALE, SERRANO, ITALIAN DRIED SALAMI, DATZ HONEY, ROSEMARY ALMONDS, RED CHILI PEPPER JAM, FRUIT, OLIVES, BREAD

ASSORTED DOMESTIC & IMPORTED CHEESE FRESH FRUIT DISPLAY, RUSTIC BREADS & CROSTINI

WILD MUSHROOM RAVIOLI, FRESH TOMATO, PINE NUTS



IMPORTED FRENCH BRIE, CARAMELIZED STRAWBERRIES

SQUASH RAVIOIL, SAGE BROWN BUTTER, SHAVED PARMESAN

LAYERED TOMATO STACK, BLUE CHEESE MOUSSE ,SPICY FRENCH PIQUANTE

SMOKED SALMON STACKS ROASTED VEGETABLES, GOAT CHEESE, SUN DRIED TOMATO



GRILLED CITRUS BREAST OF CHICKEN, SWEET POTATO, ROASTED RED PEPPER, PLANTAIN HASH, PASSION FRUIT, LIME, PRICHARDS' CRYSTAL BUTTER

SWEET & SPICED WHOLE SMOKED SALMON WHOLE GRAIN TOASTS

PEKING DUCK POT STICKER, ASIAN VEGETABLE SLAW, RED CURRY VINAIGRETTE

APPLEWOOD SMOKED PORK TENDERLOIN, ANDOUILLE SAUSAGE, PECAN DIRTY RICE



SAVORY CRAB ARTICHOKE CHEESECAKE, TOASTED ALMOND CRUST, LEMON ZEST

ICED SHRIMP COCKTAIL OR "SEAFOOD MARTINIS"



WARM CHILE CON QUESO, CRUMBLLED CHORIZO, CILANTRO, CANDIED JALAPENO, TRI COLORED CHIPS,FARMERS MARKET VEGETABLES, SALSA ROJA, PICO DE GALLO, GUACAMOLE



ANTIPASTA BITES, MARNIATED OLIVES, SMOEKD KENTUCKY HAM, SALAMI, SEASONAL PICKLED VEGETABLES, ROASTED PEPPERS, EGGPLANT CAVIAR, ROASTED GARLIC, LEMON, HUMMUS

COCKTAIL BUFFETS

OUR DAZZLING "LITTLE PLATES" STATIONS

CHEF CREATIONS MADE PRESENTED ON LITTLE PLATES FOR TASTING MANY FLAVORS INCLUDING:

COCONUT FRIED SHRIMP, CORIANDER SEARED TUNA, KOREAN FLANK STEAK, PEANUT CHICKEN

CRUNCHY CORN TOSTADOS, WONTON CHIPS, GARLIC CROSTINI, CHINESE PANCAKES

HERBS, SPROUTS, WASABI DRIZZLE, FRAGRANT SESAME SPICE SOY, APRICOT TEA GLAZE

"DATCHOS" PAPER CONE WALK AWAYS - DATCH POTATO CHIPS, CHILI, CHEESE, JALAPENOS, SOUR CREAM, BLUE CHEESE DRIZZLE, SCALLIONS

SLIDERS

GRILLED KOREAN BEEF, COCA-COLA HOISIN GLAZE, SPICY NAPA CABBAGE, ASIAN PEAR CHUTNEY

COUNTRY FRIED JUMBO SHRIMP PO BOY, BABY ARUGULA, TOMATO, HOUSEMADE REMOULADE SAUCE

PULLED PORK, JUST JACK, KENTUCKY BOURBON ALE BBQ SAUCE, PICKLED ONIONS, CRUSHED CORN CHIP

GRILLED CILANTRO-CUMIN CHICKEN BREAST, BACON, GREENS, TOMATO, AVION ANEJO MARMELADE

ANGUS BEEF, CHEESE BURGER, SAUTEE ONION, HOUSE-MADE KETCHUP

HUMMUS TRIO

HOUSEMADE HUMMUS IN THREE VARIETIES: ROASTED RED PEPPER, PESTO & OLIVE

SERVED WITH:
GRILLED PITA

A LIVELY ASSORTMENT OF MEDITERRANEAN MARINATED VEGETABLES,
CURED MEATS, OLIVES, CHEESES, SAVORY SPREADS
GOODIES TO DIP

CHEF ATTENDED STATIONS

BUTCHER BLOCK CARVING STATION

SY GINSBERG'S CORNED BEEF, HOUSE SMOKED PASTRAMI, OVEN ROASTED TURKEY, HONEY BAKED HAM, SWISS, MUENSTER, SAUERKRAUT, RUSSIAN DRESSING, ASSORTED ARTISAN BREADS, BUTTERCUP MUSTARD, RUSSIAN DRESSING, HERB AIOLI

CARVED HOUSE-SMOKED BEEF BRISKET, CHEESY GRITS, CARAMELIZED ONIONS JAM, BELGIAN PALE ALE-CHEESE FONDUE

CARVED GRILLED BEEF TENDERLOIN, ARTISAN BREADS, ROASTED GARLIC FLATBREAD, JIM BEAM BLACK, WHOLE GRAIN MUSTARD SAUCE

MARINATED PORK, MOJO ONIONS, GRILLED CUBAN BREAD, WHOLE GRAIN MUSTARD

PEPPERCORN CRUSTED BEEF TOP ROUND, MUSTARD HORSERADISH SAUCE

ADOBO BRAISED BEEF BRISKET, HAND STRETCHED TORTILLAS, SALSAS, CHEDDAR

PEPPERCORN GRILLED BEEF SIRLOIN, CAJUN MUSTARD REMOULADE, RUSTIC BREADS

MAPLE SUGAR GLAZED HAM, ANGRY ORCHARD CIDER HOT MUSTARD, SWEET POTATO BISCUITS

24 HOUR BRINED GOCHUJANG GLAZED TURKEY BREAST, SWEET LEES BBQ, GRILLED PORK LOIN, HOT HONEY ROASTED FINGERLING POTATOES

SLOWED COOKED PRIME BEEF, HORSERADISH DIJON, ROASTED GARLIC AIOLI, FRENCH BREAD

PITMASTER'S "SMOKIN' BUTTS", HOUSE-MADE SECRET RECIPE BBQ SAUCES

PITMASTER'S 13 -HOUR HOUSE-SMOKED BRISKET, COFFEE-BBQ RUB, WARM TORTILLAS

SALAD BAR

ROASTED BEET SALAD, PICKLED ONIONS, CRUMBLLED GOAT CHEESE, BABY ARUGULA, BALSAMIC GLAZE

TUSCAN TOMATO, BASIL BRUSCHETTA, OLIVE OIL GRILLED FARMHOUSE BREAD, HOMEMADE MOZZARELLA, BABY ARUGULA, TRUFFLE DUST

BABY SPINACH, DRIED MISSION FIGS, BLUE CHEESE, BACON, RED ONIONS, PUMPKIN SEEDS, WARM DATZ HONEY BACON VINAIGRETTE

ARUGULA, ROAST SHIITAKE SALAD, HAZELNUTS, HARICOT VERTS & GOAT CHEESE CROUTONS

VINE RIPE TOMATO WARM TRUFFLE CUSTARD, MACHE WALNUT VINAIGRETTE

CHEF ATTENDED STATIONS

THEMED ACTION STATIONS

ASIAN NOODLE LOUNGE

- ASSORTED NOODLES, SEAFOOD, BEEF, CHICKEN, STIR FRIED CRUNCHY VEGETABLES, SPICY ADD-INS INCLUDING YOUR FAVORITE ASSORTED SAUCES

REAMY ROASTED GARLIC MASCARPONE POLENTA "PARFAITS"

- ASSORTMENT OF TOPPINGS INCLUDING SMOKED BACON, CHIVES, SOUR CREAM, ASSORTED CHEESES, CRISPY SHALLOTS, OIL CURED TOMATOES, WILD MUSHROOM RAGU, PINE NUTS, ARTICHOKE

ITALIAN PASTA STATION

- BEEF BRAISED IN BAROLO, FRESH PASTA, BÉCHAMEL, DUO OF RED HERB SAUCE, PARMESAN TUILE

CREOLE STYLE SHRIMP, TASSO HAM, ANSON MILLS GRITS, SMOTHERED VIDALIA ONIONS

RED CHILI SHORT RIB BBQ, FOIE GRAS BUTTER, PUREED HOMINY, SHIITAKE CRISPS, CARAMELIZED ONIONS

ALMOND SESAME CHICKEN CUTLETS, KICKED-UP LIME, RASPBERRY VINAIGRETTE, BUTTERNUT SQUASH POLENTA

BRAZILIAN SHRIMP, COCONUT MILK, CILANTRO, CHILIES, PEANUTS JASMINE STICKY RICE CAKES

OLD FASHIONED BISCUIT BAR

- BUILD YOUR OWN DELICIOUS COMBINATION. START WITH A FLAKY BUTTERMILK BISCUIT THEN SMOTHER WITH TEMPTING GRAVY OR MAKE A SANDWICH

CHICKEN, SUNDRIED TOMATO, MADEIRA-LACED SHIITAKE CREAM SAUCE, CHORIZO, SAGE, SAUSAGE GRAVY BOURBON-CHIPOTLE APPLEWOOD BACON SMOKY SHARP VERMONT CHEDDAR HONEY BAKED HAM & SMOKED TURKEY, SWEET HOT MUSTARD

EAST TO WEST DIM SUM CART

- A STROLLING CART BRINGS A NEW TWIST ON ASIAN AND WESTERN INSPIRED FAVORITES

CHERRY WOOD SMOKED BABY BACK RIBS, SWEET SPICY MANGO MUSTARD SAUCE, FIVE SPICE DUCK MEATBALLS, BLACKBERRY CABERNET GASTRIQUE CHICKEN SAUSAGE BAO BUN, CARAMELIZED MEXICAN KIMCHI GREEN CHILE VERDE TAMALES, JACK CHEESE, TOMATILLO SALSA

ANCIENT GRAINS

- GO WILD DIY CREATIONS SHIITAKE FARRO RISOTTO, RED QUINOA WILD RICE, SMOKED BASMATI CHARRED VEGETABLES, 10 SPICE-BRAISED SHORT RIBS, CILANTRO-PESTO GRILLED SALMON, PULLED SMOKED CHICKEN, CARAMELIZED BACON-ONION VINAIGRETTE, TOMATO CHIMICHURRI SAUCE

RED BLISS POTATO BAR

- ROASTED NEW POTATOES WITH ALL THE FIXINGS: CHEDDAR CHEESE, CRUMBLED BACON, SOUR CREAM, CHIVES, GORGONZOLA, COTIJA, MEXICAN CORN, BLACK BEANS, GREEN CHILE CREMA, AVOCADO MASH

DECADENT MAC AND CHEESE BAR

- AGED WHITE CHEDDAR, IMPORTED GOUDA, AND TRIPLE CREAM BRIE, GRANA PADANO, GORGONZOLA, SMOKED BACON, PROSCIUTTO CRISPS, TRUFFLED RICOTTA, WILD MUSHROOMS, SPRINKLED FRESH HERBS, VEGETABLES, SPICY MIX-INS

HOT & COLD APPETIZERS

ARTICHOKE, GULF CRAB, WHOTE TRUFFLE DUST, FLATBREAD PIZZA

KUNG PAO CHICKEN, WAFFLES, LOCAL HONEY BEER SYRUP

PANKO CRUSTED CRAB CAKES, CRAB LOUIE SAUCE

BACON SHORTBREAD STACK SAGA BLEU, TOMATO, MANGO CHUTNEY

SHRIMP, TOMATO, PEANUT CHOWDER, ROASTED PLUM TOMATO SALSA

RISOTTO BALLS FILLED WITH PORCINI DUXELLE, SMOKED MOZZARELLA

SMOKED SALMON "CLUB" , NUESKE'S BACON, TOMATO, LEMON DILL CREME FRAICHE

GINGER PLUM SEARED DUCK BREAST, CREME BRULEE, STOUT PECAN PANCAKES

DEMITASSE OF CHANTERELLE CAPPUCINO, SHIITAKE CRISPS

LOCAL HONEY, TOMATO BRUSCHETTA RICOTTA

INDIAN SPICED PUMPKIN BISQUE, CRISPY SEEDED PITA CHIPS

EGGPLANT, TOMATO, MUSHROOM, PIZZA RUSTICA

SEASAME SEARED TUNA NAPOLEON, ASIAN VEGETABLE SLAW, NORI CRISPS, SPICY SESAME DRIZZLE

DEMITASSE OF WHITE CORN CRABMEAT BISQUE, SMOKE& SPICE BACON

CHILLED SALMON TARTAR, DIJON, OLIVE OIL, CAPERS

PORK TENDERLOIN, FENNEL POLLEN, BAGUETTE WHOLE GRAIN MUSTARD, ONION JAM

ASIAN PESTO GRILLED SIRLOIN SKEWERS, GRENN PAPAYA SLAW

CRISPY POLENTA TRIANGLES, SUNDRIED TOMATO TAPENADE, SHAVED PARMESAN

FRIED BREAD "TACO," SPICED BEEF, JALAPEÑOS, CHEDDAR, CILANTRO, SOUR CREAM

MOJO "HOT HONEY" CHICKEN, BLUE CORN TOSTADA, COCONUT RUM ROASTED PINEAPPLE

ADOBO-RUBBED BISTRO STEAK, GARLIC CROISTINI, HERBS, CAJUN REMOULADE

BUFFET/SEATED DINNERS

SEAFOOD | SOUP

SEA BASS, SAFFRON, SHIITAKE, CHANTERELLE CHARDONNAY

BRAZILIAN SHRIMP COCONUT MILK, CILANTRO, CHILIES, PEANUTS, JASMINE STICKY RICE CAKES

FIVE SPICE GINGER PLUM DUCK, BUTTERNUT SQUASH RAVIOLI

HOUSE MADE TAGLIATELLE, SPRING PEAS, PARMESAN CURLS, CRISPED PANCETTA

SMOKED TOMATO, SWEET CORN SHEEP'S MILK RAVIOLI, SMOKED TOMATO COULIS

COCONUT LOBSTER TEMPURA, CORN PUDDING, RED CURRY, COCONUT LIME DRIZZLE

BUTTER POACHED LOBSTER MEDALLION, CHAMPAGNE BEURRE BLANC, WHITE TRUFFLE RAVIOLI

SEARED DIVER SCALLOPS, PAN SEARED POLENTA CAKE, MOREL JUS, CRAWFISH BUTTER

LIGHTLY SMOKED SALMON, DALMORE SINGLE MALT WHISKEY, CREAM

DIVER SCALLOPS, DRAMBUIE, MACALLAN WHISKEY, ROOT VEGETABLES, BLACK LENTILS

CHILI LIME SHRIMP COCKTAILS, AVOCADO, CHIVE, CREMA, PAPAYA, TOMATO, HEARTS OF PALM

KEY WEST BARBECUED DUCK CARNITAS, RUM ROASTED PINEAPPLE, CORN TOSTADA

SZECHWAN TEA BRINED PORK BELLY, SMOKED PAPRIKA CUMIN CRUST

SEAFOOD PASTA IN THE CATALIAN STYLE

THAI FLAVORED CRAB CAKES , CILANTRO, GREEN CURRY, TOMATO, PAPAYA SAUCE

BUFFET/SEATED DINNERS

SALAD | SORBET

BABY LETTUCE, WATERMELON, JICAMA, AVOCADO CITRUS TEQUILA VINAIGRETTE

SOUTHWEST CAESAR TOSSED WITH CORN, CILANTRO, FIRE GRILLED RED PEPPERS, CHILI DUSTED CROUTONS

PANCETTA WRAPPED GOAT CHEESE, ARUGULA PINE NUTS

ARUGULA, ROAST SHIITAKE SALAD HAZELNUTS, HARICOT VERTS, POINT REYES BLUE CHEESE CROUTONS

TOASTED CIABATTA BRUSCHETTA, WARM MOZZARELLA, TOMATO SALAD, ARUGULA

SPICY ORANGE, WATERMELON SALAD, BLACK SESAME VINAIGRETTE

“NEW” CAESAR SALAD, TOASTED GOAT CHEESE CROSTINI, OLIVE OIL LEMON DRESSING

LAYERED TOMATO STACK , BLUE CHEESE MOUSSE, SPICY FRENCH PIQUANTE VINAIGRETTE

LEMON GRILLED GROUPER CAVATELLI PAELLA BROTH

ROASTED BEET SALAD PICKLED ONIONS, GOAT CHEESE, BABY ARUGULA, DATZ HONEY BACON, VINAIGRETTE

ROASTED PEAR, GORGONZOLA WALNUT VINAIGRETTE

STACKED SALMON TOMATO TARTAR , HIBISCUS ORANGE VINAIGRETTE

“CAPRESE SALAD” TOMATO GELÉE, FRESH MOZZARELLA, THAI BASIL SORBET , TRUFFLE POWDER

TUSCAN TOMATO, BASIL BRUSCHETTA, OLIVE OIL GRILLED FARMHOUSE BREAD, HOMEMADE MOZZARELLA, BABY ARUGULA, TRUFFLE DUST

BABY SPINACH, DRIED MISSION FIGS, BLUE CHEESE, BACON, RED ONIONS, PUMPKIN SEEDS

TOMATO TARTE, FRICO BASKET, PETITE HERBS, AVOCADO GELATO

EXOTIC FRUIT “MARTINI” THAI BASIL SORBET

BLACKBERRY SORBET CHILLED MERLOT

MINT RASPBERRY SORBET

BUFFET/SEATED DINNERS

ENTREES

CABERNET BRAISED SHORT RIBS, DOUBLE CREAM MASHED POTATOES, ROASTED VEGETABLES

CARAMELIZED BLACKBERRY GLAZED TENDERLOIN MEDALLION, VIDALIA ONION POTATO PUREE, SAGE PORT JUS, ROAST ASPARAGUS

ANCHO GLAZED SALMON, HERB ROASTED MARBLE FINGERLING POTATOES, HEIRLOOM CARROTS, CRANBERRY CITRUS BUTTER

DUET OF GRILLED BEEF TENDERLOIN, SHIITAKE BUTTER, CILANTRO PESTO GRILLED SALMON, BUTTERNUT SQUASH RISOTTO, ROASTED ROOT VEGETABLES

DUET OF CABERNET BRAISED SHORTRIB, SEARED JUMBO LUMP CRAB CAKE, WHOLE GRAIN MUSTARD REMOULADE, ROASTED VEGETABLES

DUET OF PETITE GRILLED BEEF TENDERLOIN, SEARED GROUPE, SAUCE CHORON, POTATO CHORIZO HASH

SWEET TEA BRINED AIRLINE BREAST OF CHICKEN, MASCARPONE GRITS, WILD MUSHROOM RAGU, HEIRLOOM CARROTS

PAN SEARED CAULIFLOWER STEAK, BABY RED & YELLOW PEPPERS, GRILLED PORTOBELLO, CHIMICHURRI

BEEF TENDERLOIN MEDALLION, VIDALLA ONION POTATO MASH, CHIPOTLE SUNDRIED TOMATO BUTTER

LEMON CHICKEN, CORN MAQUE CHOUX, PECAN BUTTER SAUCE

RED CHILI SHORT RIB BB FOIE RAS BUTTER, PUREED HOMINY, SHIITAKE CRISPS, CARAMELIZED ONIONS

GRILLED FILET OF BEEF, ROMANESCO, LOBSTER BUTTER MASHED POTATOES, PARMESAN TUILE, HARICOT VERT SAUTE

MOROCCAN SPICE, SHORT RIBS, CARROT PUREE, ROOT VEGETABLE

ALMOND SESAME CHICKEN CUTLETS, KICKE P LIME, RASPBERRY VINAIGRETTE, BUTTERNUT SQUASH POLENTA

SEAFOOD BAKED IN PAPER PACKAGES, LEMON HERB BUTTER, ANGEL HAIR PASTA, JULIENNE VEGETABLES

SUMAC RUBBED RACK OF LAMB, BRONZED APRICOTS, CREAMY POTATO GRATIN, POMERGRANATE JUS

SEARED DUCK MA BERRIES, WALNUTS, VIN DE NOX

CHICKEN BREAST, PORCINI, SYRAH, FIN ERLIN POTATO RAGOUT

CORIANDER RUBBED RACK OF LAMB, BUTTERNUT SQUASH PUREE, HAZELNUT ROMANESCO

"DECONSTRUCTED" LASAGNA BEEF BRAISED IN BAROLO, FRESH PASTA, BÉCHAMEL, DUO OF RED HERB SAUCE, PARMESAN TUILE

CILANTRO PESTO SALMON, TANGLED GREENS, ASIAN FLAVORED PASTA

GRILLED BREAST OF CHICKEN, MADEIRA BUTTER SAUCE, ROAST NEW POTATOES, SUMMER VEGETABLE SAUTE

DESSERTS

HOUSE MADE CHEESECAKE

BLACK BOTTOMRASPBERRY GANACHE PIE

THREE-BERRY TIRAMISU PARFAIT, CINNAMON WHIP CREAM,WHITE CHOCOLATE CURLS

WARM BERRY CREPE, LAVENDER CREME BRULEE

STRAWBERRY SHORTCAKE, FLAKEY BISCUIT, VANILLA BEAN GELATO

FLAMING CHOCOLATE BANANA CREPES, KNOB CREEK, CINNAMON

JACK DANIEL'S SOUTHERN CHOCOLATE PRALINE TORTE

CHOCOLATE POT DU CREME

ALMOND TUILE, BERRIES, CHANTILLY CREAM

STRAWBERRY MASCARPONE, BUTTER CRUST, PORT GLAZE

CHOCOLATE MELTDOWN BROWNIES

RASPBERRY CHEESECAKE TARTS

JACK DANIEL'S CHOCOLATE PRALINE TORTE, COFFEE BUTTERCREAM, ICED PECANS

VALRHONA CHOCOLATE, COFFEE BUTTER CREAM, HAZELNUT MARJOLAINE

CAFE LEIGOISE PARISIAN COFFEE ICE CREAM PARFAIT

PECAN TOFFEE MOUSEE TARTE, CHOCOLATE GANACHE, WARM TOFFEE SAUCE

CHOCOLATE GANACHE PEANUT BUTTER CHIFFON PIE

CARMALIZED APPLE TART TATIN

SWEET LUCY SOAKED PINEAPPLE SUDAE, COCONUT GELATO, RASPBERRY MASH

DECADENT 'AFTER DINNER' DOUGHNUT INSPIRATIONS

CHOCOLATE CAKE MARTINIS

RON ZACAPA, WHITE CHOCOLATE, MACADAMIA CHOCOLATE CHILI VOLCANO

DRUNKEN BLACK FOREST

BLANTON BOURBON STICKY TOFFEE

PEANUT BUTTER, JELLY, MINI SHOOTER OF OYO STONE FRUIT VODKA