



MONDAY, MAY 29th DINNER MENU

\$62.33 per person plus tax

*SOUP*

Corn Bisque-Georgia Corn, Cream, Thyme

*APPETIZER*

Soft Shell Crab, Lemon, Capers, Shallots, Parsley, Butter, Chardonnay

*SALAD*

Butter Lettuce, Microgreens, Cucumbers, Feta, Dill, Shallot, Apricot Dijon Vinaigrette

*MAIN COURSE*

Pork Ribeye, Oyster Mushrooms, Shallots, Garlic, Marsala, Cream, Black Pepper

Mashed Yukon Gold Potato, Garlic, White Truffle Oil, Salt

Asparagus, Sweet Corn, Carrots, Zucchini, Olive Oil, Thyme

*DESSERT*

Chocolate Pots de Crème, Raspberries, Whipped Cream

*BEVERAGES*

Complimentary Wine-Cabernet Sauvignon and Chardonnay

Coffee/Hot Tea

Iced Water

Iced Tea

