



WEDNESDAY, MAY 31st DINNER MENU

\$62.33 per person plus tax

AMUSE BOUCHE'

Corn Bisque-Georgia Corn, Cream, Thyme

Seared Scallop, Lemon, Bourbon, Honey, Parsley

All Crab-Crab Cake- Local Crab, Seasoning, Remoulade

SALAD

Greens, Blistered Tomatoes, Cucumbers, Carrots, Shaved Parmesan, Marcona Almonds, Honey Orange Dressing

MAIN COURSE

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

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

Asparagus, Sweet Corn, Carrots, Green Zucchini, Red Pepper, 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