



PRIVATE DINING MENU

\$55 PER PERSON

FIRST COURSE

SWEET POTATO BISQUE

Bacon lardoons | crab

BIBB SALAD

BBQ pecans | cucumbers | feta | medjool dates | green goddess

SECOND COURSE

BRAISED SHORT RIB

Mascarpone polenta | apple gremolata

GARLIC BRONZED TEXAS REDFISH

Sweet potato and bacon hash | creamed leeks | aji Amarillo

GRILLED DOUBLE PORK CHOP

Cider brined | smoked cheddar spoon bread | raisin and chili braised greens | potlikker jus

THIRD COURSE

FLOURLESS CHOCOLATE TORTE

Chambord ganache | candied almonds

PUMPKIN SWISS ROLL

Raisin butterscotch cream cheese | chili white chocolate brittle