

5:00pm-10:30pm
$\$ 50$ per person (plus tax and gratuity)
semi formal attire
Call for reservations (850)-653-1040

## Appetizers

Spicy tuna and cucumber bites with cream cheese and cavier
Mushroom, walnut, and Grandy pate on crostinis with goat cheese, truffle oil, and fried oregano Turkey, spinach, and chive pinwheels

## Soup (First course): Apalachicola bay crab bisque

Salad (Second course): Ba6y spinach, Engfish cucumber, and grape tomato salad with bleu cheese crumbles, toasted pecans and 6acon vinagarette

## Entrees (Main course)

 choice of:Lightly breaded pan fried catch of the day over creamy Thomasvilfe Tomme risotto, asparagus and a garfic shallot and mushroom ragout finished with truffle oil

Pan seared bacon wrapped chicken breast stuffed with collard greens and asiago cheese over house made sweet potato raviofi stuffed with ricotta cheese, with colfard greens and carrots finished with a Chardonnay cream sauce

Choice cut filet mignon with grilfed shrimp over mashed potato puree with haricot verts finished with a bourbon fig sauce

## Desserts: <br> choice of:

Chocolate mousse parfait topped with whipped cream and chocolate chips
Crème brulee with fresh berries and cream

