





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 brandy pate on crostinis with goat cheese, truffle oil, and fried oregano

Turkey, spinach, and chive pinwheels

Soup (First course): Apalachicola bay crab bisque

<u>Salad (Second course)</u>: Baby spinach, English cucumber, and grape tomato salad with bleu cheese crumbles, toasted pecans and bacon vinagarette

Entrees (Main course)

choice of:

Lightly breaded pan fried catch of the day over creamy Thomasville Tomme risotto, asparagus and a garlic 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 ravioli stuffed with ricotta cheese, with collard greens and carrots finished with a Chardonnay cream sauce

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

Desserts:

choice of:

Chocolate mousse parfait topped with whipped cream and chocolate chips

Crème brulee with fresh berries and cream

