

AMUSE

Escargot

Roasted Garlic/ Parsley/ Butter/ Voulevant

FIRST COURSE

Winter Salad

Kale/ Beet/ Pistachio/ Brie/Herb Vinaigrette

SECOND COURSE

Cajun Red Snapper

Lobster Risotto/ Citrus Herb Salad

THIRD COURSE

Bell & Evans Chicken Pave

Carrot/ Pea/ Corn Souffle/ Braised Greens/ Red Wine Reduction

INTERMEZZO

Passion Fruit

Dragon Fruit/ Kiwi

ENTRÉE

Steak Au Poivre

Sweet Potato/ Roasted Winter Root Vegetable Mushroom Veal

Peppercorn Jus

DESSERT

Black Forest Eclair

Cocoa Nib/ Chocolate Mousse/ Vanilla/ Cherry



CHEFS TABLE
AT CANAAN ACRES

FEBRUARY 16, 2024 @ 6:30PM

Reservations: 205-401-0804 ~ Events@CanaanAcres.com

\$100 per person + tax & gratuity ~ Reservations Required