

## amuse bouche

lamb meatball w merlot mint pomegranate glaze  
sesame crusted seared tuna bite w wasabi ginger "dust"  
bacon & shrimp hushpuppy w watermelon remoulade

## soup

white cheddar soup w roast red pepper coulis  
& ancho dusted shredded chicken

## salad

shaved cucumber salad w radishes, yellow peppers,  
microgreens & tomato juice vinaigrette

## entree

lamb "bread pudding" w carrots, asparagus, artichoke, &  
leeks & guinness gravy.  
w braised kale & caramelized onions

## finale

"fruit de mer"

oyster, shrimp, crab, mussels, and scallops  
on pappardelle

w pinot noir marinara or gruyere riesling alfredo