

Chef's Specials

Friday, March 10 – Saturday, March 11



Appetizer 10

Seared Ahi Tuna

*Caramelized onion soy sauce,
wasabi sprouts, sesame*

Entrée 48

Grilled Filet Mignon and Half Lobster Tail

*Butter poached lobster tail, foie gras torchon,
parsnip purée, asparagus, brandy cream
and demi-glace*

Dessert 8

Beignets

Powdered sugar, salted caramel

Executive Chef
Roderick Williams

*03-02-17