



## Coursed Prefix Dinner Menus for Fall 2011

### FOUR COURSE \$65

#### **ROASTED BUTTERNUT SQUASH SOUP**

Green Apple Chutney, Benton's Bacon

#### **BIBB LETTUCE**

Buttermilk-Herb Dressing, Toasted Pecans,  
Roasted Tomatoes, Hard Boiled Egg, Fried Shallot, Maytag Blue

#### **GULF GROUPE**

Sweet Potato Gnocchi, Cream Corn, Roasted Sweet Peppers, Fennel "Salad"

#### **BANOFFEE PIE**

Ganache

### FIVE COURSE \$80

#### **APALACHICOLA OYSTER STEW**

Benton's Bacon, Green Onion, Smoked Paprika

#### **INSALATA TRICOLOR**

Apricot-Rosemary Vinaigrette, Goat Cheese & Toasted Pumpkin Seeds

#### **SWEET POTATO RAVIOLI**

Brown Butter, Sage, Toasted Pecans, Parmesan

#### **BEEF TENDERLOIN**

Roasted Fingerling Potatoes, Haricot Vert, Mushroom & Leek Ragout, Rosemary Jus

#### **WARM CHOCOLATE ALMOND CAKE**

Madagascar Vanilla Ice Cream, Raspberry Caramel, Smoked Sea Salt

Please contact us to book a reservation in your home.