



RESTAURANT

First Course

Creamy Blue Crab and Sweet Onion Soup

Restaurant O Caesar Salad

Romaine Lettuce, Garlic-Herb Croutons, Shaved Parmigiano-Reggiano

Baby Spinach Salad

Split Creek Fromage Blanc, Shaved Red Onion,
Cranberry Vinaigrette, Candied Pecans

Second Course

Pan Roasted Grouper

Asparagus Risotto, Truffle Emulsion Roasted Lemon Beurre Blanc

9 oz. Filet Mignon & 6 oz. Maine Lobster Tail

Rosemary Mashed Potatoes, Asparagus in Lemon-Thyme Butter Sauce

Double Cut Wild Boar Chops

Smoked Cheddar Macaroni and Cheese, Gruyere Creamed Spinach

Third Course

Tahitian Vanilla Bean Creme Brulee

Rosemary-Ginger Butter Cookie

Callebaut Chocolate Bombe

Milk Chocolate Marquis, Coconut-White Chocolate Sour Cherry Compote

Lemon Bavarian

Pistachio Dacquoise, Salted Caramel