



1st Course

(please choose 1)

Country Gumbo | Cajun country's most famous soup with as many variations as there are cooks. Chef Ricky's version features free range chicken with andouille sausage and tasso, simmered in a rich broth

Blackberry & Brie Salad | Slow cooked Cheshire pork glazed with our homemade barbeque sauce served with southern cooked greens & hominy, fried okra & watermelon rind relish

Popcorn Shrimp Salad | Chopped romaine hearts, crispy popcorn shrimp, marinated tomatoes and cucumber, pickled okra, mirliton slaw with a sugarcane-creole vinaigrette

2nd Course

(please choose 1)

Fish of the Day | bearnaise with fingerling potatoes Maison & seasonal vegetables

Double-Cut Tomahawk Pork Chop | Heritage Farms Cheshire pork, Nueske's bacon braised haricot verts, crispy shallot rings, sugar cane Creole glaze

Chicken & Mirliton Rochambeau | Pan roasted Springer Mountain Statler breast, cold smoked confit leg quarter, paneed mirliton, shaved tasso with Marchand de Vin & Bearnaise Sauces

Vegetable Plate | A curated dish that Chef prepares using an assortment of fresh seasonal vegetables

3rd Course

(please choose 1)

White Chocolate Bread Pudding | white chocolate, caramelized white chocolate, macerated strawberries, pralines

Café au lait Crème Brûlée | caramelized, chocolate covered espresso beans, calas

Chocolate Cake | with blueberry compote and vanilla bean creme anglaise