



2 FOR \$50 THREE COURSE DINNER

JANUARY 31, 2020 - 4:00 PM TO 9:00 PM

COURSE 1 —

SPINACH ARTICHOKE DIP VEGETABLE SPRING ROLL CHARCUTERIE

COURSE 2 —

CONFIT DUCK CARBONARA

Confit Duck, Sriracha Glazed Pork Belly, Poached Egg, Sweet Pea, Sun-dried Tomato, Parmesan Cream

PORK RAMEN

Smoked Pork, Scallion, Soft Boiled Egg, Carrot, Jalapeño, Chile Threads, Cilantro, Kale, Pork Consommé

IMPOSSIBLE® VEGAN BOLOGNAISE

Impossible® Plant Based Meat Substitute, San Marzano Tomato, Onion, Garlic, Basil, Red Wine, Edamame Fettuccine

SHRIMP DIABLO FETTUCCINE

Blackened Gulf Coast Shrimp, Red Onion, Roasted Yellow Pepper, Garlic, White Wine, Broccoli, Mushroom, Sriracha Alfredo, Fettuccine

COURSE 3 -

WOOPIE PIE
BLACK CHERRY TRIFLE
BANANAS FOSTER

FOR RESERVATIONS
PLEASE CALL (231) 889-7707