

DINING MENU OPTIONS

MENU 1 — BEEF TENDERLOIN

Appetizer

Corn Cakes with Crispy Sage & Fresh Bruschetta

Salad

Arugula Salad with Figs, Pears & Prosciutto

Entrée

Beef Tenderloin

French Aligot Potatoes

Charred Carrots

Harissa Jus

Dessert

Strawberry Panna Cotta

Mint Oil & Vanilla Tuile

MENU 2 — MISO GLAZED SALMON

Starter

Charcuterie Board

Entrée

Miso Glazed Salmon

Charred Broccolini

Roasted Garlic Miso Jus

Ginger Rice

Dessert

Flourless Chocolate Cake

Chantilly Cream & Fresh Strawberries

MENU 3 — BOURBON PORK TENDERLOIN

Starter

Arugula Salad with Figs, Prosciutto & Parmesan

Entrée

Bourbon-Glazed Pork Tenderloin

Confit Garlic Whipped Potatoes

Roasted Carrots

Shallot Reduction

Dessert

Stone Fruit Pavlova

MENU 4 — APPLE & BRIE PORK LOIN

Appetizer

Crudité Platter

Entrée

Apple & Brie Stuffed Pork Loin

French Aligot Potatoes

Caramelized Honey Garlic Carrots

Creamy Melted Cabbage

Dessert

Ginger-Poached Pears

Mascarpone & Toasted Pecans

SOUTHERN & NEW ORLEANS MENUS

MENU 5 — CAJUN SURF & TURF

Entrée

Filet Mignon & Blackened Gulf Shrimp

Smoked Cheddar Grits

Charred Broccolini

Creole Pan Sauce

Dessert

Bourbon Pecan Bread Pudding

Vanilla Bean Ice Cream

MENU 6 — NEW ORLEANS STEAKHOUSE

Entrée

Blackened Pork Loin

Crawfish Cream Sauce

Parmesan Pommes Purée

Roasted Asparagus

Dessert

Bananas Foster Crème Brûlée

MENU 7 — SOUTHERN SURF & TURF

Appetizer

Crab Cakes with Remoulade

Shaved Fennel & Citrus Salad

Entrée

Filet Mignon with Blackened Shrimp

Whipped Sweet Potatoes

Roasted Broccolini

Creole Jus

Dessert

Bananas Foster Crème Brûlée

MENU 8 — LOUISIANA COASTAL

Appetizer

Charred Shrimp & Corn Bisque

Crispy Andouille & Herb Oil

Entrée

Seared New York Strip with Jumbo Lump Crab

Parmesan Grits

Roasted Asparagus

Cajun Bordelaise

Dessert

Brown Butter Pecan Tart

Whipped Cream

SEASONAL MENUS

MENU 9 — TUSCAN GARDEN

Salad

Italian Chopped Salad

Crisp Romaine, Vine-Ripened Tomatoes, Cucumber & Shaved Parmesan with House Balsamic Vinaigrette

Entrée

Creamy Tuscan Chicken

Aligot Potatoes & Crisp Seasonal Vegetables

Dessert

Lemon & Berry Trifle

Lemon-Kissed Cake, Fresh Seasonal Berries & Vanilla Chantilly Cream

MENU 10 — LATE SUMMER HARVEST

Salad

Arugula & Harvest Salad

Peppery Arugula, Shaved Cabbage, Carrot & Dried Cranberries with Bright Orange Vinaigrette

Entrée

Apricot-Glazed Pork Loin

Wild Rice Pilaf & Honey-Roasted Carrots

Dessert

Cinnamon Peach Crumble

MENU 11 — EARTH & ORCHARD

Salad

Roasted Beet & Orange Salad

Baby Arugula, Roasted Beets, Fresh Orange & Toasted Pumpkin Seeds with Dijon Vinaigrette

Entrée

Garlic & Thyme Pork Loin

Creamy White Beans & Caramelized Roasted Cabbage

Dessert

Vanilla Poached Pear

Warm Cinnamon & Silky Mascarpone

MENU 12 — GARDEN & HERB

Salad

Garden Herb Salad

Tender Butter Lettuce, Crisp Radish, Cucumber & Sweet Peas with Fresh Dill & Lemon Vinaigrette

Entrée

Rosemary-Roasted Pork Loin

Creamy Parmesan Polenta & Sweet Roasted Carrots

Dessert

White Wine Poached Pear

Warm Spices & Honey-Kissed Yogurt

MENU 13 — MEDITERRANEAN SUMMER

Salad

White Bean & Garden Vegetable Salad

Creamy White Beans, Roasted Peppers, Crisp Cucumber & Vine-Ripened Tomatoes with Fresh Basil-Lemon Vinaigrette

Entrée

Paprika-Garlic Crispy Chicken Thighs

Spanish Rice & Roasted Sweet Corn

Dessert

Peach Melba

Caramelized Summer Peaches, Silky Crème Anglaise & Lemon

FIVE-COURSE MENU OPTIONS

COURSE 1 — AMUSE-BOUCHE / FIRST COURSE

Option 1 — Pão de Queijo

Whipped Camembert Mousse, Compressed Cherries & Black Pepper Honey

Option 2 — Prosciutto & Melon

Mint Crisps

Option 3 — Pear Caprese

Mascarpone, Basil, Champagne Vinaigrette & Pistachios

COURSE 2 — SECOND COURSE

Option 1 — Scallop Crudo

Blood Orange, Fennel, Crispy Garlic, Citrus Oil & Fennel Fronds

Option 2 — Burrata

Roasted Stone Fruit, Aged Balsamic Reduction, Pistachio Dukkah & Basil Oil

Option 3 — Tuna Tataki

Ginger Dressing, Sesame Crisp, Daikon & Chili Oil

COURSE 3 — THIRD COURSE

Option 1 — Sun-Dried Tomato Tagliatelle Rosé

Basil Pesto & Toasted Sunflower Seeds

Option 2 — Creamy Corn Spaetzle

Pickled Mustard Seeds, Shredded Mustard Greens & Charred Sweet Corn

Option 3 — Spring Pea & Crab Risotto

Mint, Pea Shoots & Lemon Zest

COURSE 4 — MAIN COURSE

Option 1 — Pistachio-Crusted Lamb

Cherry Mostarda, Wild Rice & Sweet Pea Purée

Option 2 — Seared Halibut

Celeriac Purée, Fennel Confit, Herb Oil, Beurre Blanc Foam & Crispy Leek

Option 3 — Braised Beef Short Rib Bourguignon

Pearl Onions, Wild Mushrooms, Parmesan Polenta, Red Wine Reduction & Crispy Shallots

COURSE 5 — DESSERT

Option 1 — Thai Basil Gelato

Strawberry Dust & Cardamom Angel Food Crumble

Option 2 — Persimmon Cherry Crème

Sugar Lace & Candied Ginger

Option 3 — Vanilla Latte Panna Cotta

Cocoa Nib Tuile, Mint Meringue & Bitter Chocolate Espresso Ganache