

CRAFT COCKTAILS & KITCHEN

SIGNATURE COCKTAILS * BEER & WINE * GREAT FOOD

Happy Mother's Day Sunday, May 12, 2024

Two seating's 11 AM and 1:30 PM

AMUSE BOUCHE

Honey Caramelized Apricot With Pistachios & Lemon-Greek Yogurt

FIRST COURSE SELECTIONS

CAPRESE SALAD

Basil - Heirloom Tomato - Fresh Mozzarella

OR

LITTLE GEM LETTUCES - RASPBERRY VINAIGRETTE

Toasted walnuts, blue cheese crumbles, shredded carrots, cherry tomatoes, bacon lardons

Or

WILD MUSHROOM RAVIOLI

Truffle cream sauce

Entrée Course Selections

GRILLED BEEF TENDERLOIN

Grilled Beef Tenderloin, Roasted Asparagus, purple potato puree & Bing Cherry Demi-Glace

 $\bigcup R$

GARLIC SMOKED PORK CHOP

Gristmill blue grits, cranberry, apple & arugula salad with creamy mustard vinaigrette, finished with wild mushroom cream gravy

Or

WILD MUSHROOM RISOTTO WITH BANYULS BRAISED ENDIVE & ASPARAGUS

CREOLE SHRIMP & GRITS

BLISTERED TOMATOES, BACON, PEPPERS & ONIONS, GRISTMILL BLUE GRITS

DESSERT SELECTIONS

Mocha Crème **Brulée** Or

CHOCOLATE GANACHE BROWNIE CHEESECAKE WITH VANILLA GELATO & BLACKBERRY COULIS

Prix Fixe \$55 per person

Young Adults (12 & under)

Crispy Chicken Tenders with Mashed Potatoes, fresh veggies and Honey-Mustard dipping sauce \$14.95

> OR Mozzarella & Provolone Cheese Pizza \$14.95

Or Petit filet of beef & Fries \$22.95

*All young adult selections include a Vanilla Bean Ice Cream "Sundae"

*Substitutions are politely declined