

FIRE + WATER

Dinner Menu

1ST COURSE

Watermelon Gazpacho

red pepper / cucumber / shallots / basil / parsley / red wine vinegar

Avocado Grapefruit

grapefruit filets / sliced avocado / baby arugula / lemon vinaigrette

ENTREE CHOICE

*Cornmeal Crusted Trout

*pan seared Sunburst Trout filet coated with coarse ground cornmeal
served with clabber*

tomato stuffed zucchini with succotash / lemon glazed sweet potatoes

Parmesan Crusted Chicken with Arugula

chicken picciotto / seasoned bread crumbs / parmesan cheese / lemon juice

tomato stuffed zucchini with succotash / lemon glazed sweet potatoes

*Pepper Crusted Beef Filet with Gorgonzola Cream

*pan seared Blalocks beef filet crusted with crushed peppercorns drizzled with gorgonzola cream
french fries / tomato stuffed zucchini with succotash*

DESSERT

Chocolate Mocha Icebox Cake with Raspberry Sauce

Peach Blueberry Crumble with Vanilla Ice Cream

This 3 course meal includes complimentary beverages, spirits, and gratuity.
\$125 per person

NOTE: We do not offer substitutions or variations to this menu

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness