



**New South Culinary Week
\$35 Prix Fixe Three-Course Dinner Menu**

First Course - Choice Of:

Mixed Green Salad

hearts of palm, cucumber, kalamata olives, heirloom cherry tomato, baby greens,
roasted lemon vinaigrette

-

Jumbo Lump Crab Cake

creamy mustard mayonnaise

-

Butternut Squash Bisque

cinnamon crème fraîche

Second Course – Choice Of:

Elote Crusted New Zealand King Salmon

grilled corn, queso fresco, red peppers, lime, poblano sauce

-

Grilled Florida Snapper

wild mushrooms, cranberry, yellow squash, saffron corn cream sauce

-

Black & Blue Swordfish

caramelized onion, maytag blue cheese butter

-

Shrimp & Grits

six jumbo shrimp, creamy smoked gouda grits

-

C.A.B. NY Strip au Poivre

grilled 6 oz. NY strip, smoked mushroom risotto, truffle butter

Dessert – Choice Of:

Turtle Cheesecake

-

Key Lime Pie

-

Dark Chocolate Bread Pudding