



Smoked Filet Mignon:

Filet mignon smoked to perfection served over Black truffle mash, Broccolini, and Rosemary demi glace`.

Braised Osso Bucco :

Mouth watering portions prepared sous vide style, served over Stilton mashed and Seasonal Field Greens.

Oven Roasted Squab:

Served with Peruvian mashed, Asparagus and Chanterelles

Mediterranean Style Veal shanks:

Pan seared, deglazed with Galianno, fresh aromatics, tomatoes, lemon -Caper berries, served with Gren pea and Lobster Risotto.

Airline Chicken:

Airline breasts of chicken stuffed with Chorizo sausage , oven roasted served over Creamy grits, seasonal greens and Tomato Boullion.

Classic Chicken portabella :

Pan seared breast of chicken deglazed with marsala wine and portabella mushrooms, sundried tomatoes and butter, served with Asparagus and Linguinni.

Seared Jumbo Scallops:

Pan seared, served over harmony grits, sauteed spinach, Lobster Butter and Country Ham.

Crab Cakes:

Jumbo lump Crab Cakes served with Fennel and Apple slaw and caper aioli

Fresh Atlantic Salmon:

6oz portion of salmon, grilled, accompanied by Risotto, Asparagus and Lobster Boullion.