



-APPETIZER-

LOBSTER RANGOON

Jalapeño Duck Sauce

'21 Verdicchio dei Castelli di Jesi, Colleleva, Trebbiano di Soave, ITL

OR

HEIRLOOM BURRATA

Rosemary-Balsamic Reduction, Basil Pesto

'20 "Los Osos", Estate Merlot, J. Lohr, Paso Robles, USA

-ENTRÉE-

SEARED TUNA

White Bean Ragout, Salsa Verde

'21 Chardonnay, Bernier, Vin de France, FRA

OR

BAYOU SEAFOOD PASTA

Crawfish, Mussels, Cod, Baby Kale, Roasted Tomatoes, Creamy Cajun Sauce, Penne

'20 Cuvée Romaine, Côtes du Rhône, Domaine La Garrigue, FRA

\$32 PER PERSON



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

***Before placing your order, please inform your server if a person in your party has a food allergy.*