Port City Feast

From July 18,2015 –July 26,2015



First Course

Lobster Bisque Fresh Maine lobster, polenta crouton

Tuscan Burrata

Whole milk mozzarella and fresh double cream curd, Heirloom tomatoes, grilled asparagus, Basil pesto, 25 YR Balsamic, toasted crostini

Fire Grilled Caesar

Baby Romaine, smoked bacon, crispy onion, Pecorino-Romano, Ciabatta crouton, Caesar dressing, marinated white anchovies

Second Course

8oz. Filet Mignon Green peppercorn brandy cream, malt battered Vidalia onion

Fresh NC Flounder Gratin Maine Lobster and shrimp stuffing, lemon-thyme buerre blanc

Twin Grilled Chicken Breasts Sundried Tomato Pesto, goat cheese, garlic seared baby red spinach

Third Course

Milk Chocolate Vanilla Bean Mousse Cake Bourbon spiked Chantilly cream, summer berries

> Tiramisu Torte Salted caramel sauce, Walnut praline

\$35.00 plus tax plus Gratuities.