

July 6th

Tasting Dinner

First Course:

Mexican Street Corn salad over mixed greens, tossed with a creamy cilantro & cojita cheese dressing.

Second Course:

Pan seared crab cake over grilled zucchini, topped with a roasted red pepper & chive aioli.

Third Course: (your choice)

Shrimp Po' Boy served with house made potato chips.

Burrata cheese ravioli tossed in a white wine garlic sauce, with plum tomatoes, crispy prosciutto & fresh basil.

Wine braised chicken thighs with shallots & mushrooms, served with rice pilaf.

Fourth Course:

Banana cake with a dark rum caramel sauce & fresh whipped cream.

\$35 per person

Dine-in or preorder take out.

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