

A September To Remember

AT *Davis St.*

\$50 Per Person, 2 Person Minimum
Dinner Service ; Sep 3 - Sep 29

FIRST COURSE

Combination Of

FIELD GREEN SALAD

Beets, Arugula, Bosc Pears, Whey Bleu Cheese, Candied Pecans

BOUTTE'S SOUTHERN GUMBO

Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice

MAIN COURSE

Family Style

GRILLED SKIRT STEAK

Chimichurri Sauce

AIRLINE CHICKEN

Salsa Verde

WHOLE THAI-STYLE FRIED SNAPPER

Red Curry & Thai Barbecue

SIDES

**KIMCHI COLLARD GREENS, VIVIAN'S TRUFFLE MAC N CHEESE,
DUCK FAT-BACON LYONNAISE POTATOES**

THIRD COURSE

Dessert Trio

OL'SMOKEY CHOCOLATE CAKE

Smoked Peanut Butter, Caramel Popcorn

DOWN SOUTH COCONUT CAKE

Spiced Pecans, Salted Caramel Sauce

VELVETY KEY LIME CHEESECAKE

Key Lime, Ginger-Beet Trio, White Chocolate Corn Flakes

A BOTTLE TO SHARE, \$30 PER BOTTLE

2020 Schramsberg "Blanc de Blancs" brut, North Coast, California

2021 Cakebread Cellars chardonnay, Carneros, California

2022 Les Tuileries sancerre, Sancerre, France

2019 Etude pinot noir, Carneros, California

2020 Quilt by Caymus cabernet sauvignon, Napa Valley, California