



GUEST CHEF DINNER FEATURING

Elliott G. Kelly
of The "EGK" Experience

\$55 PER PERSON

LAGNIAPPE

TEXAS CORN FRITTER
Smoked Cheddar Cheese Dipping Sauce

1ST COURSE

choice of

BUTTERNUT SQUASH SOUP
Toasted Pepitas

"FLAVOR FILLED" PETITE GREENS
Corn | Carrots | Jicama & Crispy Tortillas, Chipotle Ranch Dressing

2ND COURSE

choice of

DEEP FRIED GNOCCHI
Sundried Tomatoes | Spinach & Toasted Pine Nuts, Parmesan Cream Sauce

CAST-IRON ACHIOTE MARINATED SCOTTISH SALMON
Pumpkinseed Green Chile Mole

6OZ MAPLE BLACK PEPPERCORN SOAKED OUTSIDE SKIRT
Avocado Tomatillo Salsa

BARBECUED OVEN ROASTED CORNISH GAME HEN
Red Chile Mole

SIDES

For The Table

CABBAGE SLAW

MEXICAN CORN CAKE
Tangy Cream & Grated Farmers Cheese

SAUTEED SPINACH
Melted Garlic Butter

CHARRED BBQ SPICED SWEET POTATO
Creme Fraiche & Cotija Cheese

DESSERT

choice of

MEXICAN CHOCOLATE CAKE
Vanilla Chantilly Cream

MANGO SORBET
Fresh Caneberries