



CELEBRATE VALENTINE'S DAY WITH A BIT OF MARDI GRAS

VALENTINE'S PRIX FIXE PRE-ORDER MENU

(available for pickup February 13th from 3pm- 5pm)

Price per person for four courses \$60

Add a bottle of '17 Naveran Cave Rose Brut for \$20.00

1st Course

Creole spiced Corn and Leek Bisque. *GF, SF, NF*

2nd Course

Muffuletta Bruschetta with vegan salami, roasted red pepper, olive salad, capers and a basil sunflower pesto on Choux Choux Bakery sesame sourdough. *NF, GFA**

3rd Course

Creole Veggie Jambalaya with smoked king oyster mushrooms, red beans, peppers and okra over black rice. *GF, SF, NF*

4th Course

Vanilla cheesecake tart with paprika spiced chocolate biscotti crust and a cherry compote. *GF, SF, NF*

Ala carte

Baked mac and cheese with parmesan and house made ricotta. *GFA*, NF \$14.00*

Add Harrisa and jalapenos. **\$1.00**

Cheesy Southern grits with braised collard greens and wild mushrooms. *GF, NF \$14.00*

Spicy meatball fricassee over sauteed green beans. *GF, NF \$17.00*

Corn bread (Four pieces) with house made butter. *GF, NF \$8.00*



GF = Gluten Free, GFA for an additional charge, SF= Soy Free, NF = Nut Free*