

grilling classes

every wednesday night 6:30. wine & beer parings * craft cocktail with starter. limit 8 per class

MARCH 18TH \$39.00

ROASTED GARLIC WITH FRESH GRILLED BREAD

GRILLED MUSTARD LACED ENDIVE WRAPPED IN PROCIUTTO, DRIZZLED WITH SAGE HONEY, AGED BALSAMIC VINEGAR.

HAND CUT, CHAR GRILLED RIBEYE STEAK, SAUCE CHIMICHURI

GRILL ROASTED FINGERLING POTATOES WITH LEMON THYME, EVOO, CRACKED BLACK PEPPER, MURRAY RIVER SEA SALT

MY LOUISIANA BREAD PUDDING, SALTED CARAMEL BOURBON SAUCE, CANDIED PECANS, FRESH WHIPPED CREAM

MARCH 25TH \$42.00

ROASTED GARLIC WITH FRESH GRILLED BREAD

GRILLED ARTICHOKE WITH BUTTER, GRILLED LEMON, AND SHAVED ASIAGO

FRESH LINE CAUGHT SWORDFISH FROM MEXICO, LEMON ROSEMARY BUTTER

GRILLED ZUCHINNI WITH BLACK PEPPER AND SEA SALT

MY LOUISIANA BREAD PUDDING, SALTED CARAMEL BOURBON SAUCE, CANDIED PECANS, FRESH WHIPPED CREAM

APRIL 1ST \$46.00

ROASTED GARLIC WITH FRESH GRILLED BREAD

ROASTED THEN GRILLED FRESH BEETS WITH HAWAIIAN HONEY, SHERRY VINEGAR.

CHAR GRILLED BONE IN VEAL CHOP, RASPBERRY VINAIGRETTE

GRILLED ASPARAGAS WITH BALSAMIC GLAZE

GRILL ROASTED FINGERLING POTATOES WITH AGED ASIAGO, EVOO.

MY LOUISIANA BREAD PUDDING, SALTED CARAMEL BOURBON SAUCE, CANDIED PECANS, FRESH WHIPPED CREAM

APRIL 8th \$42.00

ROASTED GARLIC WITH FRESH GRILLED BREAD

CHARRED GRILLED SHISHITO PEPPERS, LEMON, MURRAY RIVER SEA SALT

FRESH WILD LINE CAUGHT SALMON, ORANGE BUTTER, CRACKED MADAGASCAR BLACK PEPPER

CHARED VEGETABLES WITH SEA SALT BLACK PEPPER

WILD RICE BLEND WITH FRESH HERBS

MY LOUISIANA BREAD PUDDING, SALTED CARAMEL BOURBON SAUCE, CANDIED PECANS, FRESH WHIPPED CREAM

wine paring \$23. beer pairing \$19