



FEATURED CHEF RENEA HARDIN
MARCH 16, 2012

First Course

Jalapeño Poppers
Green Chili Corn Salsa
Guacamole and Tortilla Chips

Amuse-bouche

Mini avocado crab cake topped with
avocado cream sauce candied bacon

Salad Course

Mixed greens, citrus segments, toasted walnuts
and a citrus poppy seed dressing

Main Course

Local beef burger filled with compound butter and topped
with balsamic red wine reduction, caramelized shallots and
Maytag blue cheese crumbles. Served with roasted New
Potatoes with garlic aioli drizzle and fried green bean bundles

Dessert Course and Cocktail

Irish Car Bomb 2 ways - Chocolate Guinness cake,
Bailey's cream cheese frosting and Jameson caramel drizzle.
Served with Pistachio ice cream.