



# DINE

## DOWNTOWN

**January 13-22, 2023**

**\$45. Dinner**

*\*Excludes alcohol, tax & gratuity*

### COURSE 1

#### **Vegan Stir Fry**

Plant based pork strips, seasonal sauteed vegetables with Cajun herbs, spices and topped with toasted sesame seeds

#### **Winter salad**

Kale, red leaf, blackberries, pomegranate seeds, cherry tomatoes, candied pecans, strawberries, feta, and raspberry vinaigrette

### COURSE 2

#### **BBQ Chicken**

BBQ Drumstick and Thigh, grilled and tossed in chefs secret BBQ sauce, served with mashers, and a biscuit

#### **Vegan Stuffed Bell Pepper**

Roasted bell pepper stuffed with plant-based pork, soyrizo, onion, celery, and eggplant topped with melted vegan cheese and roasted cashews

#### **Crayfish Cakes**

House made crayfish cakes on a bed of citrus greens, topped with green onions and served with a lemon wedge and mornay cheese sauce

### COURSE 3

#### **Vegan Fruit Crisp**

Apple, pear & blueberry filling topped with a crunchy crumble topping Lemon Cake  
With cream cheese frosting

#### **Chocolate Trifle**

Layer of chocolate cake and chocolate pudding, topped with whipped cream and cookies

