

## DATE KNIGHT MENU OPTIONS

### APPETIZERS:

- ◆ **Crisp Wedge Salad**  
turkey bacon, cherry tomato, blue cheese, creamy white-wine vinaigrette
- ◆ **Cilantro Lime Shrimp Bruschetta**  
mango, pineapple, red onion, lime, crostini
- ◆ **Asparagus & Beet Salad**  
arugula, gorgonzola, almonds, blanc vinaigrette
- ◆ **Gulf Shrimp and Tasso Henican**  
pepper jelly, sausage, pickled okra, red onion
- ◆ **Creole Shrimp Polenta Bites**  
cream, sun-dried tomato, sweet onion, tabasco, bourbon
- ◆ **Melon Ball Caprese Skewers**  
fresh mozzarella, basil, aged balsamic

### ENTREES:

- ◆ **Herb Crusted Filet Mignon**  
grilled asparagus mimosa, parsnip puree, red wine mushroom sauce
- ◆ **Sunrise Salmon**  
pineapple-mango salsa, grilled broccolini, baby potatoes, honey orange saffron glaze
- ◆ **Herb Roasted Cornish Hen**  
sweet potato puree, asparagus, pan cream sauce
- ◆ **Burgundy Lamb Chops**  
herbs, garlic, parsnip puree, grilled asparagus, pan au jus
- ◆ **Pecan Crusted Creole Red Snapper**  
tomato, cream, garlic butter potato, grilled asparagus
- ◆ **(V) Seasonal Pasta Primavera**  
market vegetables, basil, white wine, parmesan

### DESSERTS:

- ◆ **Bread Pudding**  
sweet potato, raisin, pecans, rum sauce
- ◆ **Bourbon Triple Chocolate Truffles**  
coconut, cocoa powder, almonds
- ◆ **Mixed Berry Lemon Curd Shortcake**  
grand marnier, lemon zest, mint
- ◆ **Seasonal Panna Cotta**  
italian custard, cookie, fresh fruit
- ◆ **Drunken Lava Cake**  
fresh berries, vanilla ice cream, bourbon

