

# Fat TUESDAY DINNER

TUESDAY, FEBRUARY 13  
7:00PM

## *Cocktail Reception*

**SHRIMP AND CRAB BEIGNETS**

*Hurricane Cocktail*

## *First Course*

**CRAWFISH BISQUE**

**DRY SHERRY**

*Cantina Abbazia di Novacella*

*Gewürztraminer 2011,*

*Trentino-Alto Adige*

## *Second Course*

**PETITE WEDGE SALAD**

**DEVILED EGG AND FRIED OYSTER**

*Castello Bonomi Franciacorta NV, Lombardy*

## *Third Course*

**GARLIC & LEMON POACHED SHRIMP**

**ASPARAGUS RISOTTO**

*I Pentri 'Flora' Falanghina 2014, Campania*

## *Fourth Course*

**HERB ROASTED BEEF**

**CAULIFLOWER PURÉE, ROASTED POTATOES,**

**RED WINE REDUCTION**

*Hensley Family Vineyards*

*Cabernet Sauvignon 2011, Napa Valley*

## *Fifth Course*

**BANANAS FOSTER**

*Maculan 'Torcolato' 2010, Veneto*

**\$75 PER PERSON**

(excluding tax & gratuity)

*la griglia*<sup>®</sup>