







## **Surf & Turf Private Cooking Show** 25 Person Minimum - \$2500; \$100/Person Up To 40

Join us as Chef Kim McLendon begins the night with a light & fresh **Panzanella Salad**.

For your entrée, you'll dive into **Grilled Filet Mignon with a Butter Poached Lobster Tail** serve with *grilled asparagus & potatoes*!

To complete the feast, enjoy a Seasonal Dessert of our pastry chef's choosing.

The wine pairing for the evening will be chosen by the chef.

\*A Vegetarian Pasta option is available for substitution, House made pasta with broccolini, fire roasted tomatoes, chili flakes and parmesan cheese.

All substitutions MUST be made 48 hours in advance.

