

Cocktail Dinner May 8th, 2025 at 6pm \$50 per person

1st Course

Chorizo Stuffed Mushroom

Silver dollar mushrooms, bell peppers, onions, queso fresco

Dragonfruit Margarita

Patron Silver Tequila, dragon fruit, lime juice, lime slice

2nd Course

Orgenata Fried Oyster Salad

Little gem lettuce, toasted almond vinaigrette, pickled red onion, radish

Basil Cello

Deep Eddy Lemon Vodka, basil, limoncello, lemon juice, agave, sparkling water, lemon slice

3rd Course

Hanger Steak with Walnut Salsa Verde with Duchess Potatoes

Sliced hanger steak, parsley, capers, anchovies, castelvetrano olives, toasted walnuts

Sangria Roja

Red wine, brandy, orange juice, green apple, orange slice

4th Course

Peach Vanilla Waffle Cone

Homemade cream cheese ice cream, warm peach compote, streusel topping

Raspberry Bellini Champagne,raspberry puree, raspberries