

SOUTHERN ROOTS

FEBRUARY 13TH & 14TH, 2026

First

Seafood Platter for Two

gulf shrimp, local oysters *, west indie's salad,
cured ora king salmon, red chili cocktail,
herbed remoulade, champagne mignonette,
hot sauce crackers, saltine crackers

Second

please choose one

Tomato Lattice

caramelized onions, tomatoes, goat cheese,
yellow tomato gel

Yellowfin Tuna Tartare *

horseradish cream, avocado puree, tartare dressing,
cured egg yolk, seeds crunch

French Onion Soup

veal stock, caramelized onions,
gruyere cheese & baguette

Third

please choose one

Surf and Turf

8oz linz heritage beef tenderloin *, whipped potatoes,
roasted brussels sprouts, lobster thermidor

Seared Gulf Grouper with Shrimp

hollandaise sauce, asparagus, herb salad & almonds
and parsley crust

Roasted Duck Breast & Confit Duck Leg

roasted beets, kale, braised cabbage

Fourth

I love You Berry Much

chocolate raspberry gateaux-milk chocolate mousse,
raspberry center, mint chocolate cookie

\$98.95 per person

NO REGULAR MENU AVAILABLE

excluding tax, gratuity & beverages. no discounts applicable

*Alert your server if you or anyone at your table has any concerns regarding food allergies. *Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*