

**1st Course**  
Choice Of

**MUSHROOM BISQUE**

roasted chanterelle, thyme, cream,  
sourdough crouton

**BABY COBB SALAD**

crispy oyster mushrooms, tofu egg, bacon,  
avocado, grape tomatoes, romaine,  
housemade blue cheese dressing

**2nd Course**  
Choice Of

**MEATBALL**

housemade italian sausage impossible beef blend,  
whipped ricotta, alla vodka sauce, roasted long hots,  
parmesan, basil, grilled baguette

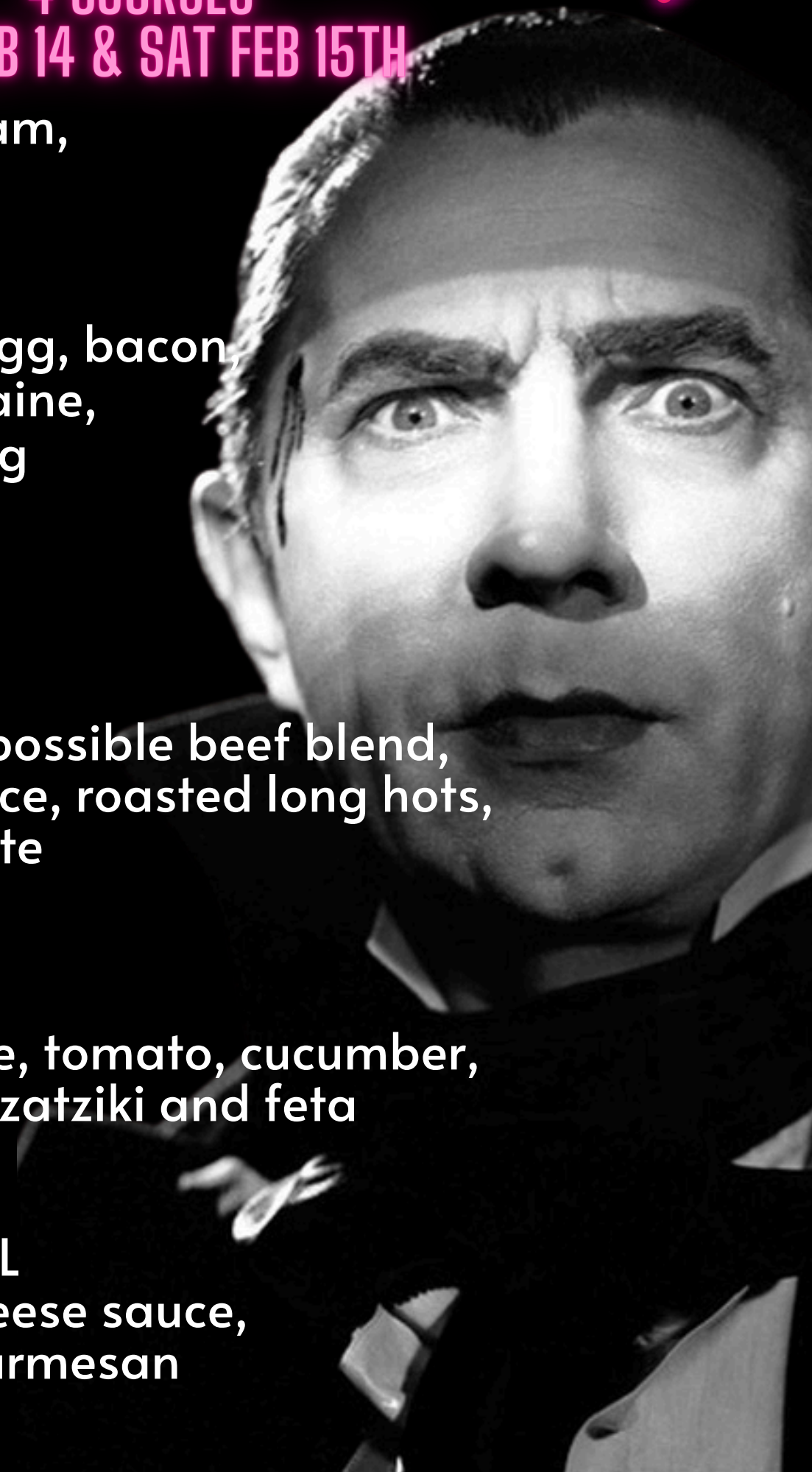
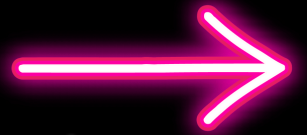
**GRILLED LAMB KABOB**

pearl couscous, marinated fable, tomato, cucumber,  
roasted eggplant, housemade tzatziki and feta

**FRIED CRAB PIMENTO MAC BALL**

panko, housemade pimento cheese sauce,  
oyster mushroom, macaroni, parmesan

**\$60 PER PERSON**  
**4 COURSES**  
**FRI FEB 14 & SAT FEB 15TH**



### 3rd Course

Choice Of

#### THE KARLOFF JR.

dry rub grilled chunk steak, provolone sauce, roasted portobello, crispy onions, long roll, au jus, served with truffle parmesan fries, horseradish aioli

#### PISTACHIO PESTO BUCATINI

sausage, shallot, asparagus, crispy brussel leaves, parmesan, lemon zest

#### BEEF BOURGUIGNON

rich red wine gravy, fable beef, braised portobello onion, carrot, thyme, roasted garlic mashed potatoes

### 4th Course

Choice Of

#### OLIVE OIL CAKE

mascarpone, candied orange

#### S'MORES BREAD PUDDING

dark chocolate, marshmallow, graham cracker, brioche, vanilla ice cream

#### MINT OREO BEIGNET SUNDAE

mint chocolate chip ice cream, chocolate drizzle

