



### **FIRST COURSE**

+ paired with glass of La Madre Prosecco +

### **CREOLE SHRIMP**

cajun spices, confit shallots, crostini

### **CRISPY CAULIFLOWER**

sweet chili aioli, sesame seeds, cilantro

### **SECOND COURSE**

+ paired with your choice: Gold Jacket Fashioned Cocktail made with Woodson Whiskey, Demara Syrup, Bitters served with a "22" ice sphere or Season Three Cocktail made with Bacardi Coconut Rum, fresh lime juice, mint and lemon verbena +

### **HAMACHI CARPACCIO\***

crispy garlic, jalapeno, cilantro, scallion, ponzu, sesame

### **SPINACH & KALE SALAD**

gala apples, cranberries, goat cheese, pecans, pepitas

### **MAIN COURSE (choose 1 per guest)**

+ paired with glass wine your choice: Charles Woodson's Intercept Chardonnay or Charles Woodson's Intercept Red Blend +

### **MISO GLASED SEA BASS\***

ginger, spinach, scallion

### **CENTERCUT RIBEYE\* 16oz**

44 Farms Cameron, Texas

### **BONE-IN PORK CHOP**

butternut puree, apple slaw, pomegranate agrodolce

### **"EMMITT'S" ENGRAVED TOMAHAWK 44oz**

PERFECT FOR 2 TO SHARE

+ \$25 per person Supplemental Charge +

### **TOUCHDOWN**

+ paired with Graham's Six Grapes Port Wine or Sandeman 20 Year Tawny Port +

### **DESSERT TRIO family style**

Emmitt's Butter Cake, creme brulee, Chef's choice