



*First Course*

Marsala Wine Poached French Butter Pear,  
Maytag Blue Cheese Custard with  
Micro Celery Salad & Blood Orange Vinaigrette

*Second Course*

24 Hour Braised Wagyu Beef Cheek Ravioli with  
Spinach Truffle Sauce & Warm Brussels Sprout Salad

*Third Course*

Black Mission Fig Crusted Texas Quail with Goat Cheese  
Stoneground Grits & Roasted Cipollini Onion Sauce

*Fourth Course*

Artisan Cheeses - Pierce PT, Inverness &  
Fourme d'ambert with Pumpkin Butter, Finocchina Salumi,  
Marinated Olives and House Made Flat Breads

*Fifth Course*

Upside-Down Caramelized Apple Cake with  
Salted Caramel Ice Cream and Apple Syrup