

KENNETH TEMPLE

PRIVATE DINING MENU

STARTERS

SHAREABLE PLATES

CRAB & CORN EGG ROLLS

Louisiana crab, corn, won tons, sweet and sour sauce

BARBECUE FISH GRIT CAKE

New Orleans barbecue sauce, fresh catch fish, grits

MUSHROOM FLAT BREAD

Madeira mushrooms, white sauce, arugula, black pepper

SHORT RIB TACOS

8 hr. braised short rib, corn tortilla, charred corn, queso fresco, pickled onions

ENTREES

HEARTY MEALS

SURF & TURF

Filet mignon, crawfish, Cajun alfredo, Smoked cheddar grits

SLOW BRAISED LAMB SHANKS

Lamb shanks, rosemary, tomatoes, red wine blend, herb yukon mash

STUFFED FISH WITH CRAB MEAT

Fresh catch fish, smoked cheddar, Louisiana crabmeat, roasted seasonal vegetables

JERK CHICKEN

Chef's signature jerk paste, 24 hr. marinated chicken, collards, rice & peas

DESSERTS

CAKES & ICE CREAM

FRIED SWEET POTATO PIE

Roasted sweet potatoes, cinnamon, vanilla ice cream

GRILLED POUND CAKE

Lemon pound cake, strawberry, blueberry, blackberry, rum

BLUBERRY BASIL ICE CREAM

Chef's ice cream of the month

B.FOSTER BREAD PUDDING

Banana custard bread pudding, dried cranberries, rum sauce