

Blacksmith Restaurant Week
Three Courses \$38

First Course

Stacked Crispy Eggplant: Herb Boursin Cheese, Slow Cooked Putanesca Sauce, Shaved Parmesan

Curried Coconut and Butternut Curry Soup: Balsamic Reduction, Toasted Coconut (V)

Shrimp Bisque: With Sherry and Croutons

Shrimp and Grits: Jumbo Shrimp, Bacon and Bourbon Cream Sauce, Stone Ground Grits

Authentic Caesar: Romaine Hearts, Local Sourdough Croutons, Shaved Parmesan

French Black Lentil Salad: Organic Greens, Beluga Lentils, Winter Vegetables, Basil-Honey Dressing (V)

Nashville Chicken: Crispy Buttermilk Chicken Thigh, Spicy Nashville Sauce

Main Course

Steak Frites: Classic French Flatiron, Hand Cut Truffle Fries, Blistered Tomatoes, Compound Butter

Crispy Duck Breast: Creamy Sweet Potatoes, Fig, Cranberry and Date Bourbon Sauce, Butternut Squash

Roasted Sea Bass: In a Banana Leaf with Red Peppers and Citrus Butter and Caribbean Spices, Coconut Basmati, Roasted Asparagus

Shrimp-White Truffle Risotto: White Truffle Cream, Lemon Zest, Parmesan

Black Lentil-Vegetable Red Thai Curry: Toasted Coconut, Crispy Wanton

Crispy Rock Fish and Chips: Hand Cut Fries, Organic Braised Celery with Lemon and Black Olive

Dessert Course

Tonight's Dessert Martini: 21 and over

Toffee Bread Pudding with Caramel and Whipped Cream

NY Cheesecake with Fresh Strawberry Sauce, Graham Crumble

Strawberry Sorbet with Fresh Strawberry Sauce

Bourbon Cake with Bourbon Crème Anglaise, Old Fashioned Vanilla Ice Cream

Brownie Sundae: Toasted Almonds, Strawberries, Chocolate Sauce, Whipped Cream