



Hospitality for Hope

Benefiting Kindland

\$65

COURSE 1

Blue Point Oysters

cabernet mignonette & cocktail sauce (4ea)

Lobster Bisque

maine lobster, crème fraîche

Mixed Greens

goat cheese, red onion, candied pecans,
lemon-thyme vinaigrette

COURSE 2

Nags Head Grouper

lobster mashed potatoes, braised spinach, vermouth cream

New Bedford Scallops

bacon, whole grain spatzle, grilled broccoli, tumeric cream

Center Cut Filet Mignon

8oz, mashed potatoes, asparagus, bearnaise

DESSERT

**Valrhona Chocolate Flourless Torte
Key Lime Tart**

50% of proceeds go to the charity!

