Company Logo or Custom greeting!

A MUSE BOUCHE

Nashville Hot Oyster Name

Bread & butter pickle chip - Blue cheese crumble

FAMILY STYLE APPETIZERS Wild Game Platter



Wild Game Platter

Chicken fried quail with wild mushroom brandy sauce — Bacon-wrapped stuffed venison with molasses Dijon — Alligator sausage with bourbon cream corn

FIRST COURSE

Y.O. House Salad

Spring mix tossed with our house garlic cilantro vinaigrette, caramelized pecans, green apples, and grape tomatoes

Smoked Corn Bisque

Velvety cream corn soup made with fresh sweet smoked corn and topped with bacon, cotija cheese and cilantro oil

Burrata Tomato Salad

Fresh Burrata di Bufala, beefsteak tomatoes and fresh basil drizzled with extra virgin olive oil and balsamic reduction

Wedge Salad

Chilled wedge of Iceberg lettuce, bacon, beefsteak tomatoes, red onions, with bleu cheese dressing

SECOND COURSE

Bone-In Filet Mignon (16 oz.)

With bone marrow butter-Served with smoked baked potato

Chicken Fried Lobster

Lemon Caper Beurre Blane - Served with mashed potatoes and seasonal vegetables

Wagyu Bone- In New York Strip Au Poivre (16 oz.)

Charbroiled with a peppercorn cognac cream - Served with smoked baked potato

Wild Game Mixed Grill

 $\label{thm:constraint} \begin{tabular}{ll} Venison chop Au Poivre-Elk tenderloin with blackberry portreduction brandy sauce-Petite buffalo filet-Served with smoked baked potato \end{tabular}$

Surf and Turf

Petite buffalo filet mignon and half chicken fried lobster

Beyond Meat Chopped Steak

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Plant based chopped steak – Topped with grilled onions, mushrooms, and vegan gravy – Served with hand cut fries and sauteed green beans

THIRD COURSE

Flourless Chocolate Cake

Spiked with Chambord and served with raspberry coulis

Jack Daniel's Pecan Pie

Southern pecan pie served with a Jack Daniel's crème anglaise

Dulce de Leche Cheesecake

A caramel-infused white chocolate cheesecake with gooey dulce pockets and a chewy top. With caramel sauce and sea salt for a sweet and savory balance.

Prickly Pear Sorbet

with fresh berries

\$130 PER PERSON + TAX & GRATUITY

