

# 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

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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 Blanc - 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

Venison chop Au Poivre –Elk tenderloin with blackberry portreductionbrandy sauce – Petite buffalo filet –Served with smoked baked potato

### 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.

**\$130 PER PERSON + TAX & GRATUITY**