

***Welcome to the Fayette Street Grille  
Happy New Year 2019***

***Amuse-bouche***

***Seared Ahi Tuna***, shiitake caps roasted with fresh rosemary and pickled ginger, served on a crustini

***Starters***

***Baked Escargot bourbon crème***, tomato, spinach, gruyere

***Shrimp and scallop mac and cheese***, five cheese alfredo, buttered crumb topping, asiago cheese

***Duckling Ragout***, white and shiitake mushrooms, tomato, parsley, roasted vegetable veloute, served in a phyllo cup

***Filet Kabob***, Portobello mushroom, cherry tomato, yellow squash, zucchini, sweet soy drizzle

***Salads***

***Iceberg Wedge***, diced tomato, chopped bacon, blue cheese, topped with a honey dill ranch

***Mixed Greens Salad***, dried cranberries, sunflower seeds, blue cheese crumbles, house balsamic vinaigrette

***Entrees***

***Petite Filet Mignon and Lobster tail***, roasted oyster mushroom risotto truffle and herb drawn butter

***Cherry and Port wine braised Beef short-rib***, Yukon gold whipped potatoes, oven roasted asparagus

***Grilled Halibut***, maple-garlic mashed sweet potatoes, green beans, champagne buerre blanc

***Bone-in Pork chop***, cast iron seared, pesto and parmesan roasted red potatoes, asparagus, roasted Asian pear demi-glace

***Shrimp and Crab Linguini***, baby spinach, red pepper, braised baby carrot, shiitakes, spicy tomato broth, whole butter