

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

Caesar Salad

Our version of the classic with focaccia bread crumbs

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 port reduction brandy sauce – Petite buffalo filet –Served with smoked baked potato

Surf and Turf

Petite buffalo filet mignon and half chicken fried lobster

Conchigli al Pesto

Shell-shaped pasta tossed in a Texas Pecan Pesto, sun-dried tomatoes, asparagus tips, and portobello mushrooms

THIRD COURSE

Flourless Chocolate Cake

Spiked with Chambord and served with raspberry coulis

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.

Jack Daniel's Pecan Pie

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

Homemade Prickly Pear Sorbet

topped with fresh berries

\$130 PER PERSON + TAX & GRATUITY