

## DICK'S TASTING SENSATION MENU

Choose one dish in each course. Third course determines tasting menu price.

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Garlicky White Bean & Leek soup

Dick's Daily Gumbo

Creole Deviled Eggs | Bacon jam | Southern slaw

Caesar Salad

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Duck Confit Pain Perdu | Pear | Brie | Youngstown peach jam

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Red Thai Coconut Curry P.E.I. Mussel Bowl

Soba noodles | Diced sweet potato

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Louisiana Crawfish & Andouille Cheesecake | Wood fired shrimp

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Fried Green Tomatoes | New Orleans red remoulade

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Crispy Slow Cooked Soul Rebel Chicken

Jambalaya | Red eye gravy

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Seared J.C. Heitman Farm Pork Belly

Gouda cauliflower grits | Pepper jelly | Watercress

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Gondola Spinach & Ricotta Ravioli

Arugula | Asparagus | Crushed smoked tomatoes | Romano

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½ Rack Maple BBQ Smoked Baby Back Ribs

Smothered greens | Gouda cauliflower grits

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Cinnamon Pomegranate Duck Breast

Cherry pistachio risotto | Braised zebra chard

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Pan Seared Blackened Fresh Catch

Peppered pineapple | Brabant sweet potatoes | Black bean molé

Watermelon salsa

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Smoke Kissed 8 oz USDA Choice Beef Tenderloin

Wild mushroom chevre turnover | Grilled asparagus

Sauce Forestiere

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Iron Skillet Diver Sea Scallops & Wood Fired Shrimp

Lobster Brie beggar's purse | Spinach & peas

Lobster beurre blanc

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20.17

30.17

40.17

