

Amina Restaurant Week

\$45

FIRST COURSE

Flaming Lobster Bisque

Lobster morsel, ignited cognac splash

Deviled Eggs

Smoked paprika, micro greens

Cheesesteak Beignets

Wit' charred onions & sweet peppers, signature cheese fondue, spicy ketchup

MAIN COURSE

Pan Seared Wild Salmon

Swiss chard, fermented roots, mustard marmalade

Braised Short Rib

Sea Island blue grits, pickled roots, signature watermelon barbecue glaze

Amish Chicken Under The Brick

Cornbread dressing, collard greens, brown butter velouté

DESSERT

Deconstructed Apple Cheesecake

Graham cracker dust, whipped cream

Blackberry Cobbler Hand Pies

Vanilla ice cream, micro mint

Restaurant Week Signature cocktails \$15

Apple King Old Fashioned made with **Makers Mark 46**

Pomegranate Margarita made with **Tres Generaciones Plata**