

***Welcome to the Fayette Street Grille
Happy New Year 2020***

Amuse-bouche

Tapenade, sweet sun-dried tomato jam, lump crab, micro leeks,
olive oil, local hive honey on crostini

Starters

Winter Escargot, crème, tomato, spinach, roasted garlic, asiago

Shrimp mac and cheese dip, five cheese alfredo, small pasta,
battered crumb topping, asiago cheese

Mushroom Ragout, wild assorted mushrooms, tomato, parsley,
roasted vegetable veloute, served in a phyllo cup

Steak and shrimp Kabob, NY strip, portobello mushroom, cherry
tomato, red onion, 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

Aged New York Strip and Lobster tail, roasted mushroom risotto
truffle and herb drawn butter

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

Grilled Salmon and Shrimp, maple-garlic glazed, wild rice
risotto, 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, snap peas,
shiitakes, spicy tomato broth, whole butter