



# **GASTON OUTSIDE**

## **Restaurant and Retail Week**



### SALAD COURSE

*Choose one*

#### **Webb Street School Mixed Green Salad**

Locally sourced from Webb Street School, mixed field greens, vine-ripened tomatoes, hothouse cucumbers, carrots, onions, croutons, choice of dressing

#### **Summer Baby Spinach**

Tender baby spinach, fresh blueberries, and strawberries, candied pecans, toasted granola fried goat cheese, maple muscadine vinaigrette

### ENTRÉE COURSE

*Choose one*

#### **Voodoo Shrimp and Grits**

Voodoo saute of shrimp with heirloom tomatoes, andouille sausage, roasted habanero, & red peppers, garlic shallots, fresh shrimp stock, and chardonnay over our fried green tomatoes with mascarpone-asiago low country grits

#### **Charbroiled Honey Habanero Chicken**

Bourbon habanero honey glazed thighs served with mashed potatoes and roasted medley of vegetables

#### **Apple Brined Bone-In Pork Loin Chop**

Over sage-sausage-corn stuffing with bourbonated apples and makers barbecue glaze

#### **Tenderloin Medallions 182**

Garlic and pepper seared Certified Angus Beef filet medallions over country potato cake with cabernet-shiitake-portabella-truffled fois gras demiglace, grilled asparagus, and potato crisps

### DESSERT

#### **Chocolate Espresso Tart**

Dense chocolate espresso brownie in a golden crust soaked with Amaretto, sprinkled with toasted almonds, and finished with chocolate espresso mousse rosettes and chocolate curls.

**\$35 per person**

Plus tax