



JANUARY 27, 2018

# The Cowboy & The Obsession: Handcrafted Cocktails & The Cowboy's Catch of the Day

AMUSE BOUCHE

## **Pan Seared Scallop**

Cast Iron meets the Sea for a Cowboy twist on this sweet, succulent sea treat

TWO

# **Crawfish Bisque**

A Cajun influence on a French classic - rich and creamy, with Farm to Table fresh ingredients

# **Lobster Ceviche & Greens**

This Latin American inspired favorite spiced up is the Cowboy on the Beach

FOUR

## Catch of the Day

Chef Newton will select the freshest offering of Halibut or Sea Bass & prepare it in true MasterChef style

## **Braised Greens**

Farm to Table Fresh Greens, braised & seasoned for a savory sweetness that melts in your mouth

#### **Polenta**

Perfectly Prepared Cornbread Canvas for Cowboy Chef Newton's Catch of the Day!

FIVE

#### **Chocolate Decadence**

What else needs to be said? The perfect ending to this Decadent Seafood Experience

ADULT REFRESHMENT

#### **Handcrafted Classic Cocktails**

Mixologist Curtis Ludwig with Cocktail Obsessions interprets Classic favorites to pair perfectly with Cowboy Chef Newton's Seafood interpretations, each elevating the other