

FENIX™

MUSIC | BAR | KITCHEN



## DINNER & A SHOW

AN INTIMATE EVENING  
WITH HOWARD HEWETT

JULY 30, 2016

*tax and gratuity not included*

*please share your vegan, vegetarian,  
and allergy requests in advance*

### FIRST COURSE

#### **WATERMELON-CUCUMBER SALAD**

garnished with a citrus vinaigrette & wild arugula

OR

#### **SWEET YELLOW CORN CHOWDER**

loaded with lots of holy trinity & red potatoes

### SECOND COURSE

#### **BAKED SWEET POTATO CATFISH**

with an andouille sausage gravy & massaged  
collard greens slaw

OR

#### **PECAN-CRUSTED CHICKEN BREAST**

with a vanilla-infused chicken reduction, garnished  
with whipped garnet yams & baby green beans

OR

#### **MAPLE-GLAZED BEEF SHORT RIB**

with whipped mashed red potatoes &  
sautéed spinach

OR

#### **SEA ISLAND RED PEAS & WILD MUSHROOMS**

topped on carolina gold grits & wild microgreens

### THIRD COURSE

#### **7UP® CAKE**

with a lemon-glazed strawberry compote

OR

#### **FAMOUS CHOCOLATE BREAD PUDDING**

with brandy-pecan caramel sauce