



THE LIVE OAK POP UP RIBEYE DINNER

1st course

Mixed greens, grape tomato, fresh pear, walnuts, shaved parmesan
with a raspberry, white balsamic vinaigrette

2nd Course

All Natural grass fed NC Beef Ribeye seasoned and grilled to temperature

choice of sauces:

Burgundy mushroom demi-glace with fresh tarragon

or

Caramelized onion, rosemary and gorgonzola compound butter

Choice of sides: choose two

Twice baked russet potato with Applewood smoked bacon and chive

Three cheese and herb potato au gratin

Oven roasted asparagus, shallots and grape tomato

3rd Course – Choice of One

Flourless Chocolate Torte with blackberry coulis

Tiramisu Cheesecake