



# THE GARRISON EXPERIENCE

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## THE ROMANCE OF TASTE & CRAFT

### AMUSE-BOUCHE

peppadew  
*goat cheese, balsamic glaze, pancetta*

### SOUP

french onion soup  
*caramelized onions, brioche croutons, gruyere*

### SALAD

pomegranate salad  
*black kale, pomegranate vinaigrette,  
cacao nibs, farmer's cheese*

### SEAFOOD

smoked white chocolate shrimp  
*butter poached tiger shrimp,  
smoked white chocolate beurre blanc,  
persimmon, charred asparagus*

### POULTRY

coq au vin  
*joyce farms heritage chicken, pinot noir,  
cremini mushrooms, potato hasselback*

### INTERMEZZO

strawberry sorbet  
*champaign, chocolate shavings, mint*

### ENTRÉE

filet mignon  
*coffee glazed parsnips, grilled broccolini, apple brandy jus*

### DESSERT

raspberry cheesecake  
*pistachio, cardamon, honey tuille*

### PAIRED LIBATIONS

Elevate your experience with a premium wine and  
cocktail pairing thoughtfully selected by our sommelier  
to complement four selected courses.

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## AMUSE-BOUCHE

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We begin with a tiny promise and gift, an amuse-bouche, a French invitation meant to delight the palate. Just a single tangy, sweet, and salty bite, but enough to spark the night's first flutter of romance.

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## SOUP

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A gentle love letter to the humble onion, slowly coaxed into sweetness and quiet depth. The veal stock offers its graceful strength, turning patience into something tender and true. With each sip, layers unfold in the way only time allows, a reminder that the simplest things often hold our hearts the longest.

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## SALAD

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Pomegranate, a timeless symbol of love and abundance, meets cacao's quiet whisper of luxury. Together with soft-pressed cheese, they marry bitter, sweet, tart, and creamy, a small celebration of harmony, and the delicious ways opposites fall for one another.

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## SEAFOOD

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A flirtation of flavors that shouldn't make sense, until they absolutely do. Smoky white chocolate reaches across the plate to take the shrimp's hand, bridging land and sea with a surprising harmony. A course that reminds us that unexpected pairings often become the ones we remember most.

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## POULTRY

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A tender nod to rustic French tradition, where humble ingredients are given time to bloom. Coq au vin lets patience and technique quietly shine, layering simple flavors into something softly extraordinary, a gentle reminder that comfort, too, can be a kind of romance.

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## INTERMEZZO

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A playful wink at a chocolate-covered strawberry—sparkling breath of sweetness that kisses the palate clean for the romance that arrives next.

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## ENTRÉE

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The final savory embrace arrives with tender filet mignon, its grilled warmth deepened by a whisper of coffee's dark intrigue. Velvety apple brandy wraps the moment in quiet richness, while earthy vegetables steady the plate's bold, lingering romance.

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## DESSERT

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A sweet reminder that some of the best things are worth waiting for. After a meal layered with depth and complexity, we end with quiet elegance. A whisper of cardamom and honey in the tuille gently nods back to the savory moments before it, tying the journey together with warmth, balance, and just a touch of romance.