

TENACIOUS EATS *full contact dining*

"Monty Python's The Holy Grail"

Running time 89 minutes

First Course

"Coconut Encrusted Migrating African Swallow"

Coconut Battered Chicken, Major Grey's Chutney and Harissa Crème Fraiche.

Second Course

"Its Just A Flesh Wound"

Black and Blue Grass Fed Highland Cow Tenderloin, Tomato Concasse Coulis and Roasted Fingerling Potatoes.

Third Course

"Spamalot"

Housemade Spam Jam On Toast.

-Intermission-

10 minutes

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Fourth Course

"Knnnnnights"

French Crepe, Red Wine Braised Local Hamster...ahem...Rabbit, Elderberry Coulis.

Fifth Course

"We Are The Knights Who Say Ne!!!"

House Cured and Cherrywood Smoked Trout on a Bed of Greens.

Sixth Course

"The Holy Hand Grenade"

Dark Chocolate Dome Filled with Whiskey Caramel and French Butter Cream
Served with a Blueberry Ganache.

Coming soon...

Tuesday, January 22nd "Soul Food".

Tuesday, February 5th "Like Water for Chocolate".

Tuesday, February 19th, "Big Night".

All tickets on sale now at [Brown Paper Tickets.com](http://BrownPaperTickets.com)

Tenacious Eats LLC.

Executive Chef Elizabeth Schuster

Chef de Cuisine Justin Yarrington

Sous Chef Jake Alcorn

<http://tenaciouseats.com>

<http://www.facebook.com/TenaciousEats>