

ARTISANAL

SUMMER MENU
SUNDAY, JULY 03, 2011

COMPOSED

SQUASH BLOSSOMS
LOBSTER MOUSSE, LIGHTLY FRIED
TOMATO SAUCE, BASIL 14

BOUILLABAISSSE
P.E.I. MUSSELS, LOBSTER, SHRIMP
CHORIZO SAUSAGE, SAFFRON 16

HAWAIIAN BIG EYE TUNA TARTARE
CUCUMBER, YUZU GELEE, SEA BEANS
SOY GINGER VINAIGRETTE 14

SPECK PROSCUITTO FROM ALTO ADIGE
FRESH PEACH & FENNEL SALAD, RIPSIN FARM GOAT CHEESE
MARCONA ALMOND, CITRUS VINAIGRETTE 12

TORCHON OF HUDSON VALLEY FOIE GRAS
KUMQUAT, TOASTED BRIOCHE, SEA SALT 28

FRIED GREEN TOMATO WITH WILD RUBY RED SHRIMP
LEMON VIDIALIA CREAM, WATAUGA COUNTRY HAM 13

AROMATIC TOMATO SOUP
UNFILTERED OLIVE OIL 9

FIELD & FOREST

ARTISANAL POACHED PEAR & ROCKET SALAD
GORGONZOLA, PEAR CHIP 9

BUTTER LETTUCE SALAD
TOMATO, FRESH PICKLES, WATERMELON RADISH
DILL BUTTERMILK DRESSING 9

OCEAN

BRUNSWICK SHRIMP & GRITS
BLACK EYE PEAS, OKRA, HEIRLOOM TOMATO
SMOKED TOMATO BUTTER 28

NORTH CAROLINA MAHI
ROASTED CORN, PINK LADY PEAS, APPLE-SMOKED BACON
VIDALIA ONION MARMALADE, HERB BUTTER 27

HALIBUT FROM SITKA SOUND
FINGERLING POTATO, BABY SQUASH, FENNEL
SAUCE AMERICAINE 34

HAND CAUGHT CHINOOK SALMON FROM SKEENA RIVER
RATATOUILLE, SQUASH MOUSSELINE
BASIL, LEMON PRESSED OLIVE OIL 32

FARM

POULET ROUGE "BRICK" CHICKEN
CORN SUCCOTASH, OKRA, SPINACH 28

ALL NATURAL VEAL LOIN
WARM POLENTA GALETTE, BRAISED ARTICHOKE, NICOISE OLIVES
PIPERADE SAUCE 30

NEW ZEALAND ELK CHOP
PARSNIP PUREE, FAVA BEANS, BRUSSELS SPROUTS
ROASTED SOUTH CAROLINA PEACH 38

CERTIFIED PRIME FILET MIGNON
YUKON POTATO PUREE, ASPARAGUS, GLAZED CIPOLLINI ONION
BORDELAISE SAUCE 42