

ARTISANAL

FIRST COURSE

Bucatini Carbonara

Ruby Pink Shrimp, Guanciale, Black Pepper, Parmigiano Reggiano

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Asparagus & Jumbo Lump Crab Soup

White Asparagus Tips & Crème Fraîche

•

Smoked Golden Beet & Strawberry Salad

Charred Radicchio, Citrus, Marcona Almonds, Mint Salsa Verde

Grape Must Gastrique

•

Yellowfin Tuna Tartare

Truffled Shoyu, Avocado, Cucumber, Crispy Rice

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Octopus with Vadouvan Cauliflower

Coconut Green Curry, Pepitas

•

Ricotta Gnudi

Pork Belly, White Asparagus, Cremini Mushrooms, Au Poivre Cream

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Little Gem Caesar

Toasted Focaccia, White Anchovy, Parmigiano Reggiano

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Prosciutto di Parma & Trumpet Mushroom

Sauce Mornay, Asparagus, Arugula

FOR THE TABLE

Pimento Cheese Scones (\$14 Supplement)

Sorghum Butter & Pepper Jelly

MAIN

Alaskan Halibut*

Melting Leeks, Mussels, Confit Tomatoes, Potato Parmesan Brodo

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Olive Oil Poached Swordfish

Puttanesca, Charred Artichokes, Basil Oil

Grilled Eggplant Relish

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Roasted Scallops*

Brown Butter Lentils, Chorizo, Confit Carrots, Caramelized Apples

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Lamb Tenderloin*

Sunchokes, Shiitakes, Broccoli Rabe, “Creamed” Spinach

Cippolini Onion Agrodolce

•

Pork Chop Milanese*

Warm Shaved Brussels Salad, Pickled Red Onion, Sauce Amatriciana

•

Rohan Duck*

Cherry Barbeque, Stone Ground Grits, Benton’s Bacon, Braised Kale

•

8oz Filet (\$25)*

Pommes Frites, Herb Butter, “Creamed” Spinach, Bordelaise

SIDES

Pommes Frites (\$15 Supplement)

Garlic Herb Butter, Pecorino Romano & White Cheddar

3 COURSE PRIX – FIXE MENU / \$105 PER GUEST

21% SERVICE CHARGE WILL BE ADDED TO EACH CHECK

We respectfully decline substitutions.

DESSERT

Banana Cake

Caramel Cremeux, Banana Chantilly, Baked Pecans
Roasted Coconut Ice Cream

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Yogurt Mousse

Strawberry Sponge, Strawberry Consommé, Rhubarb Sorbet

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Chocolate Delight

Devil Cake, Espresso Cream, Amarula Sauce, Peanut Candy Ice Cream

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Citrus

Lime Scented Cremeux, Chai Spice Granola, Honey Gelée, Citrus Gems
Grapefruit Sorbet

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Blood Orange Sorbet

Pineapple Confit, Jalapeño Gelée, Ginger Syrup