

# ARTISANAL

## FIRST COURSE

### **Bucatini Carbonara**

Ruby Pink Shrimp, Guanciale, Black Pepper, Parmigiano Reggiano

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### **Mushroom Soup & Jumbo Lump Crab**

Roasted Poblano Peppers

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### **Smoked Golden Beet & Strawberry Salad**

Charred Radicchio, Citrus, Marcona Almonds, Mint Salsa Verde

Grape Must Gastrique

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### **Yellowfin Tuna Tartare**

Truffled Shoyu, Avocado, Cucumber, Crispy Rice

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### **Octopus with Vadouvan Cauliflower**

Coconut Green Curry, Pepitas

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### **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, Potato Pavé

Cippolini Onion Agrodolce

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### **Seared Pork Chop\***

Roasted Brussels Sprouts, Sautéed Mushrooms, Pickled Red Onion

Sauce Amatriciana

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### **Rohan Duck\***

Duck Fat Fondant Potato, l'Orange Jus, Benton's Bacon, Braised Kale

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### **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