

AMUSE

FIRST COURSE

Ricotta Gnudi "Carbonara"*

Smoked Cauliflower, Pancetta, Poached Egg

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Yellowfin Tuna Tartare*

Crispy Rice, Spiced Mushroom Relish, White Truffle Shoyu

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Charred Spanish Octopus

Pee Wee Potato, Escarole, Nduja Tomato Broth

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Little Gem Salad

Apple, Chayote, Puffed Lentils, Crème Fraîche Avocado Dressing

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Smoked Beets & Citrus

Soft Burrata, Harissa Cucumber, Mint, Jerez Sherry Dressing

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Tempura Lobster (\$15 Supplement)

Thai Green Curry, Green Papaya Slaw, Yuzu Kosho

MAINS

Kurobuta Pork

Belly "Char Siu", Five Spice Mushroom Duxelles, Confit Pear, Roasted Root

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Sea Bass* (\$10 supplement)

Lobster Tortellini, Bok Choy, Lemongrass, Tamari Nage

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48-Hour Short Rib Of Beef

Smoked Potato Mousseline, Spring Onion, Herb Pistou, Bone Marrow Bordelaise

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Lamb Tenderloin "Dijonnaise"*

Sweet Potato "Chowder", Benton's Bacon, Preserved Tomato, Charred Leek Vinaigrette

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King Salmon*

N. C. Shrimp, Bouillabaisse Broth, Early Summer Vegetables, Potato "Chips"

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Potato Gnocchi

Charred Asparagus, Roasted Trumpet Mushrooms, Romesco

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Australian Wagyu Filet of Beef and Bone Marrow* (\$40 Supplement)

Pommes Dauphine, Garlicky Spinach

SIDES

Pimento Cheese Scones (\$13 Supplement)

Sorghum Butter & Pepper Relish

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Pommes Frites (\$16 Supplement)

Duck Fat Powder, Truffles

3 COURSE PRIX – FIXE MENU / NINETY-FIVE DOLLARS PER GUEST

We respectfully decline substitutions.

*These items may be undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.