

FIRST COURSE

Grilled Asparagus Salad

62 Degree Egg, Smoked Bacon Corn Cream, Shaved Parmesan, Prosciutto di Parma

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Little Gem Salad

Pickled Vidalia Onion, Charred Tomato, Marcona Almonds, Strawberries, Crème Fraîche Avocado Crema

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Yellowfin Tuna Tartare*

Asian Vinaigrette, Cucumber, Jalapeno, Nori, Scorched Rice Cream

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Carolina She Crab Soup

Cream Sherry, Jumbo Lump Crab, Mango

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Burrata, Heirloom Tomato & Arugula

Roasted Sunchokes & Brussels, Hazelnut Cream, Cranberry

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BBQ Pork Belly Burnt Ends

Harissa Pickles, Cabbage-Poblano Slaw

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Duck Confit & Brown Butter Spaetzle

Marcona Almonds, Goat Cheese, Roasted Poblano, Grilled Radicchio

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Beef Cheek "Bolognese"

Ricotta Gnocchi, Spring Peas, Caponata, Agrumato

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Charred Octopus & Prawn

Cabbage-Pot Stickers, Shiitake Broth, Pickled Vegetables

MAINS

Lamb Tenderloin*

Johnny Cake, Collard Greens, Mint Basil Mushroom Pistou, Grain Mustard Jus

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Baked Alaskan Halibut*

Mushroom Ravioli & Arugula, Cauliflower Cream, Broccolini

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Bouillabaisse

Shrimp, Lobster & Market Fish, Mussels, Saffron, Peewee Potato, Pickled Fennel, Toasted Focaccia

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Beef Short Ribs

Braised Napa Cabbage with Smoked Bacon, Potato Purée, Béarnaise, Giardiniera

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Sea Bass*

Smoked Eggplant, Sesame Bok Choy, Sweet & Sour Mushrooms, Charred Scallion Butter

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Kurobuta Pork Chop*

Truffled Pavé Potato, Brussels & Asparagus, Bourbon Apricot & Cider Glaze

SIDES

Pimento Cheese Scones (\$14 Supplement)

Sorghum Butter & Pepper Relish

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Pommes Frites (\$15 Supplement)

Crispy Chicken Skins, Garlic Herb Butter

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.