

ARTISANAL

FIRST COURSE

Tempura Prawn & Asparagus

Compressed Cucumber & Carrot

Yuzu Foam, Ponzu

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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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Grilled Octopus & Fried Panisse Cake

French Style Ratatouille, Andouille, Red Pepper Piperade

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Lobster Consommé

Mushroom Raviolis, Poached Lobster, Fried Ginger, Saffron-Parmesan

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Burrata & Springhouse Lettuces

Roasted Corn, Beech Mountain Asparagus, Grilled Cherry Tomatoes

Sherry Vinaigrette, Golden Raisins

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15 Layer Lasagna with Black Summer Truffles

Oyster Mushrooms, Basil Ricotta, Mozzarella, Marcona Almonds

San Marzano Marinara

FOR THE TABLE

Pimento Cheese Scones (\$14 Supplement)

Sorghum Butter & Pepper Jelly

MAIN

Red Grouper & Mussels*

Saffron Cannellini Beans, Pickled Fennel
Roasted Cherry Tomatoes & Rapini

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Antarctic Salmon*

Salt Roasted Root Vegetables & PeeWee Potatoes
Smoked Juniper-Lemon Beurre Blanc,
Chestnut Mushrooms, Sorrel & Nasturtium Salad

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Caramelized Scallops*

Brown Butter Lentils, Chorizo, Roasted Carrots, Confit Apples

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Duo of Lamb*

Medium Rare Double Chop & Tenderloin
Creamy Orzo “Risotto”, Pistou, Tomato Petals

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Korean Style Pork Chop*

Mushroom & Cabbage Dumplings, Snow Peas, Broccolini
Spicy Cucumber Salad

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16oz Veal Chop (\$15 Supplement)*

Brown Butter Potato Herb Gnocchi, Broccoli Rabe
Sage & Prosciutto di Parma

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Prime Filet of Beef (\$25 Supplement)*

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.

*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.