

FIRST COURSE

Vietnamese Cherry Smoked Pork Ribs

Chilled Glass Noodle Salad, Tamarind Barbecue, Pistachio

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Yellowfin Tuna Tartare*

Crispy Rice, Spiced Mushroom Relish, White Truffle Shoyu

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P.E.I. Mussels with Salsa Verde

Tomato Water, Avocado, Naan Bread & Beet Pickled Shallots

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Heirloom Tomato & Prosciutto di Parma

French Brie & S.C. Peaches, Arugula Purée, Sherry Vinaigrette, Pecans

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Spring Corn Salad with Baby Gem

Harissa Cucumbers, Tomatoes & Roasted Peppers, Crème Fraîche Avocado Dressing

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Crispy Oysters & Sliced Pork Belly

Carolina Slaw, Pickled Cucumbers, Hoisin BBQ

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Lobster in Phyllo with Shiitakes & Truffles

Roasted Carrot & Chili Purée, Napa Slaw Escabeche & Parmesan

MAINS

Berkshire Pork Chop

Sweet Potato Pavé, Asparagus, Carrot, Szechuan Bourbon Blackberry Bordelaise

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Sea Bass*

Lobster Tortellini, Bok Choy, Lemongrass, Tamari Nage

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Veal Osso Bucco

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

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Grilled Lamb Tenderloin

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

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Antarctic Salmon*

N.C. Shrimp "Paella", Veracruz Relish, Chorizo, Lemon Butter & Green Olive Tapenade

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Diver Scallops

Parsnip, Beets, Haricot Verts, Grilled Squash, Lemon Butter

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6oz Prime Filet (\$20 Supplement)

Horseradish Creamer Potatoes, Roasted Brussels Sprouts, Bordelaise

SIDES

Pimento Cheese Scones (\$12 Supplement)

Sorghum Butter & Pepper Relish

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Pommes Frites (\$12 Supplement)

Smoked Bacon Powder, Truffle Oil

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

We respectfully decline substitutions.