



FIRST COURSE

Little Gem Salad

Manchego Cheese, Harissa Grilled Cucumbers, Grilled Onions
Green Goddess Dressing, Focaccia Crumbs

•

Sweet & Sour Calamari

Napa Cabbage with Asian Vinaigrette, Wasabi Aioli

•

Grilled Prawn & Andouille Crostini

Basil & Mint Butter, Toasted Crouton, Shaved Parmesan
Preserved Meyer Lemon

•

Crab & Grilled Summer Squash Soup

Jumbo Lump Crab, Roasted Poblanos, Tarragon Oil

•

Roasted Beet Salad

Prosciutto, Roasted Parsnips, Arugula, Cranberries
Champagne Vinaigrette, Stracciatella

•

15 Layer Lasagna

Ricotta, Truffles, Mushroom, Spinach, Mozzarella,
Pesto, Parmesan, Pine Nuts, Basil Marinara

•

Buttermilk Fried Smoked Quail

Steel Cut Oats with Blueberry & Burnt Honey
Meyer Lemon Pears, Scallions

SIDES

Pimento Cheese Scones (\$14 Supplement)

Sorghum Butter & Pepper Jelly

Pommes Frites (\$15 Supplement)

Garlic Herb Butter

MAINS

Rock Shrimp, Uni & Casarecce Pasta

Corn Cream Sauce, Spinach, Grilled Local Squash

Tomato Concassé, Parmesan

•

Kurobuta Pork Chop*

Summer Corn Succotash, Pickled Okra

Warm Kale with Bacon Vinaigrette

•

Alaskan Halibut*

Crispy Polenta Batons, Confit Mushrooms & Leeks

Arugula & Preserved Lemon, Tomato Butter

•

8 oz Prime Ribeye Cap*

(\$25 Supplement)

Potato Purée, Mushroom & Caramelized Shallots, Roasted Cauliflower

Horseradish & Grain Mustard Cream Sauce

•

Grilled Elk Chop*

(\$15 Supplement)

Celeriac Purée, English Peas, Confit Carrots, Maitake

Juniper Pears & Black Currant

•

Snapper

Roasted Vegetable Ragout & Israeli Cous Cous

Toasted Marcona Almonds & Brown Butter

•

Sea Bass*

Beluga Lentils, Chorizo, Oyster Mushrooms, Spinach,

Yellow Lentil Dal, Grilled Poblano Relish

•

Duck Breast*

Carolina Gold Rice “Paella”, Brussels, Shiitakes, Tomato Concasse

Benton’s Bacon, Grilled Shishitos, Red Pepper Piperade

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

We respectfully decline substitutions