

ARTISANAL

FIRST COURSE

Yellowfin Tuna Tartare

Ponzu, Lemon, Lime, Cucumber, Crispy Rice

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S.C. Peaches & Springhouse Lettuces

Citrus, Cucumbers, Aged Red Wine Vinaigrette

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Lobster & Savory Potato Beignet

Lobster Cream

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Burrata & Local Heirloom Tomatoes

Roasted Corn, Sherry Vinaigrette, Arugula

Roasted Pepper Purée

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St. Louis Ribs

Guajillo, Black Garlic Honey, Lime Zest

Corn & Roasted Pepper “Chow Chow”

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Duck Confit Ragout & Mushroom Agnolotti

Whipped Foie Gras, Orange Gremolata

Parmesan, Tomato- Duck Jus

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Osetra Caviar (\$125/oz)

Crème Fraîche, Blinis, Traditional Accompaniments

FOR THE TABLE

Pimento Cheese Scones (\$14 Supplement)

Sorghum Butter & Pepper Jelly

Pommes Frites (\$15 Supplement)

Garlic Herb Butter, Pecorino Romano & White Cheddar

MAIN

Halibut*

Local Oyster Mushrooms, Israeli Couscous
Marinated Peppers, Saffron Tomato Broth

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Seabass*

Miso-Parsnip Purée, Sesame Bok Choy, Caramelized Eggplant

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N.C. Littleneck Clams, Shrimp, & Tagliatelle

Oyster Mushrooms, Snap Peas, White Wine Garlic Sauce

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Grilled Lamb Loin*

Dijon, Arborio Risotto, Pistou
Tomato Petals, Hunter's Sauce

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Berkshire Pork Chop*

Brussels Sprouts, Baby Carrots, Charred Radicchio
Chimichurri, Grilled S.C. Peaches & Golden Raisins

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48 Hour Beef Short Rib

Potato Purée, Broccoli Rabe, Sage, Sauce Bearnaise
Grilled Shishito Relish

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Prime Ribeye Cap* (\$20 Supplement)

Potato Pavé, Brandy Peppercorn Cream, Cipollini Onion, Broccolini

3 COURSE PRIX – FIXE MENU / \$105 PER GUEST

21% SERVICE CHARGE WILL BE ADDED TO EACH CHECK

We respectfully decline substitutions.