

## FIRST COURSE

### **Vietnamese Cherry Smoked Pork Ribs**

Asian Cucumber Slaw, Tamarind Barbecue, Pistachio

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### **Crispy Chicken Tikka Masala**

Mango-Poblano Chow Chow

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### **Yellowfin Tuna Tartare\***

Crispy Rice, Spiced Mushroom Relish, White Truffle Shoyu

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### **Heirloom Tomato & Prosciutto di Parma**

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

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### **Fettucine Bolognese with Oxtail & Nduja**

Roasted Tomato Sauce, Maitake Mushrooms, Spinach & Parmesan

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### **Springhouse Lettuce Salad**

Mixed Beets, Chèvre, Agrumato Cucumbers, Poached Blueberries, Yuzu Vinaigrette

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### **Lobster in Phyllo with Shiitakes**

Roasted Carrot & Chili Purée, Napa Slaw Escabeche & Parmesan

## MAINS

### **Duck Two Ways**

Smoked Crispy Breast & Confit Cabbage Dumplings, Napa Cabbage with Benton's Bacon, Hoisin Glaze

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### **Sea Bass\***

Lobster Tortellini, Bok Choy, Lemongrass, Tamari Nage

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### **Veal Osso Bucco**

Potato Mousseline, Cipollinis, Tomato Relish, Bone Marrow Bordelaise

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### **Grilled Lamb Tenderloin Dijonnaise**

Parsnip Purée, Wilted Spinach with Roasted Peppers, Apple Agrodolce

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### **Halibut\***

Potato Blini, Roasted Cherry Tomatoes, Haricot Verts, Fried Leeks, Sherried Mushrooms

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### **6oz Ribeye Cap (\$40 Supplement)**

Horseradish Creamer Potatoes, Grilled Local Squash & Zucchini, Bordelaise

## SIDES

### **Pimento Cheese Scones (\$12 Supplement)**

Sorghum Butter & Pepper Relish

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### **Pommes Frites (\$12 Supplement)**

Smoked Benton's Bacon Powder, Truffle Oil

## **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.