

ARTISANAL

FIRST COURSE

Yellowfin Tuna Tartare with Mango Cucumber Relish

Ponzu, Thai Basil Broth, Togarashi Rice Paper

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Poached Pear & Roasted Fall Squash

Candied Walnuts, Stracciatella Cheese, Arugula, Golden Raisins

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Lobster & Savory Potato Beignet

Lobster Cream

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Burrata & Local Heirloom Tomatoes

Roasted Corn, Sherry Vinaigrette, Mixed Lettuces

Roasted Pepper Purée

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St. Louis Ribs

Guajillo, Black Garlic Honey, Lime Zest

Corn & Roasted Pepper, Pistachios

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Duck Confit Ragout & Mushroom Agnolotti

Whipped Foie Gras, Orange Gremolata

Parmesan, Tomato- Duck Jus

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

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Seabass*

Miso-Parsnip Purée, Sesame Bok Choy, Caramelized Eggplant

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Mediterranean Style Seafood Bouillabaisse

Shrimp, Monk Fish, PEI Mussels, Seabass

Peewee Potatoes, Baguette with Rouille, Saffron Tomato Broth

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Grilled Lamb Tenderloins*

Roasted Beech Mountain Fingerling Potatoes, Snap Peas

Bone Marrow Bordelaise

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Veal Osso Buco

Mushroom Risotto, Broccolini, Pickled Giardiniera, Veal Jus

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48 Hour Beef Short Rib

Yukon Potato Purée, Shiitakes

Summer Vegetables, Sauce Bearnaise

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Prime Ribeye Cap* (\$20 Supplement)

Potato Pavé, Brandy Peppercorn Cream, Cipollini Onion

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

21% SERVICE CHARGE WILL BE ADDED TO EACH CHECK

We respectfully decline substitutions.