



FIRST COURSE

Grilled Spanish Octopus

Squid Ink Paccheri Pasta

Tomato, Basil & Parmesan

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Heirloom Tomatoes & Local Lettuce

Compressed Peaches, Avocado Purée, Buffalo Mozzarella

Burnt Honey & Lemon Oil, Cucamelons

•

St. Louis Ribs

Sourwood Honey Hoisin Sauce

Asian Hush Puppies, Apple Slaw

Crispy Ginger

•

Sweet & Sour Calamari

Napa Cabbage with Asian Vinaigrette, Wasabi Aioli

•

Warm Endive & Brussels Salad

Roasted Carrots, Maytag Blue Cheese, Macadamias

Fig & Red Onion Jam, Balsamic Glaze

•

Tuna Tartare

Truffle Ginger Dressing, Shiitake

Pickled Jalapeno, Rice Paper Crackers

•

15 Layer Lasagna

Ricotta, Truffles, Mushroom, Spinach, Mozzarella,

Parmesan, Pine Nuts, Basil Marinara

SIDES

Pimento Cheese Scones (\$14 Supplement)

Sorghum Butter & Pepper Jelly

Pommes Frites (\$15 Supplement)

Garlic Herb Butter

MAIN

Kurobuta Pork Chop*

Sweet Corn Succotash, Pickled Okra
Roasted Fingerling Potatoes, Butternut Squash Puree

•

Potato Crusted Alaskan Halibut*

Confit Mushrooms, Truffle Butter Gnocchi
Arugula, Tomato Butter

•

Sea Bass*

Beluga Lentils, Chorizo, Oyster Mushrooms, Spinach,
Yellow Lentil Dal, Grilled Poblano Relish

•

24 Hour Beef Short Ribs

Roasted Vegetable Ragout & Israeli Cous Cous,
Veal Demi, Grilled Pickled Shishitos

•

Grilled Lamb Tenderloin*

Carolina Gold Rice "Paella", Brussels, Oyster Mushrooms,
Grilled Cherry Tomato, Andouille Sausage,
Grilled Poblanos, Red Pepper Piperade

•

Veal Osso Buco

Vegetable Risotto, Heirloom Tomato Gremolata

•

Seared Duck Breast*

Cannellini Beans, Benton's Bacon
Tomato & Swiss Chard, Natural Jus

DESSERT

Apple Tatin

Almond Crust, Caramel, Vanilla Whipped Ganache

Bourbon-Pecan Ice Cream

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Peach Crostata

Basil Cream, White Balsamic Reduction

Blackberry Compote

Smoked Mascarpone Ice Cream

•

Hazelnut Gateau

Pear Jelly, Milk Chocolate Whipped Ganache, Buckwheat Ice Cream

•

Chocolate Financier Trio

Raspberry White Chocolate Cream, Chocolate Namelaka, Coffee Latte Ice Cream

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Plum-Ancho Reyes Sorbet

Cucumber Gel, Green Apples, Lime Gelee'

•

Individual Cheese Plate

Brillat-Savarin, Mimolette, Saint Agur

Chef's Accompaniments

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

We respectfully decline substitutions.