

FIRST COURSE

Vietnamese Cherry Smoked Pork Ribs

Asian Cucumber Slaw, Tamarind Barbecue, Pistachio

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Yellowfin Tuna Tartare*

Crispy Rice, Spiced Mushroom Relish, White Truffle Shoyu

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Springhouse Lettuces & Prosciutto di Parma

Butternut Squash Chips, Roasted Peppers, Harissa Cucumbers, Parmesan, Herb Vinaigrette

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Fettucine Bolognese with Oxtail

Roasted Tomato Sauce, Maitake Mushrooms, Spinach & Parmesan

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Warm Brussels Salad with English Stilton

Roasted Carrots, Grilled Escarole, Pickled Red Onion, Balsamic Reduction, Marcona Almonds

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Lobster in Phyllo with Shiitakes & Truffles

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, Shishito Relish, Lemongrass Tamari Broth

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Veal Osso Bucco

Potato Mousseline, Cipollinis, Tomato Relish, Bone Marrow Bordelaise

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Bone in Kurobuta Pork Chop*

Zucchini & Goat Cheese Tartlet, Hazelnut Cream, Blueberry Plum Gastrique

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Halibut*

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

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Antarctic Salmon*

Harissa Lemon Dill Squash Cake, Smoked Cauliflower Cream, Fried Parsnips, Acorn Squash

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6oz Filet Mignon*

Spinach Pudding, Fingerlings, Local Squash, Bordelaise

SIDES

Pimento Cheese Scones (\$12 Supplement)

Sorghum Butter & Pepper Relish

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Pommes Frites (\$12 Supplement)

Truffle Oil, Garlic Herb Butter

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

We respectfully decline substitutions.