

ARTISANAL

FIRST COURSE

Grilled Spanish Octopus

Squid Ink Fettucine

Tomato, Basil & Parmesan

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Poached Pear Fall Salad

Spinach, Arugula, Roasted Sunchokes, Butternut Squash

Golden Raisins, Marcona Almonds, Champagne Vinaigrette

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Sweet & Sour Calamari

Napa Cabbage with Asian Vinaigrette, Wasabi Aioli

•

Warm Brussels Salad with Endive

Roasted Carrots, Maytag Blue Cheese, Macadamias

Fig & Red Onion Jam, Balsamic Glaze

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15 Layer Lasagna

Ricotta, Truffles, Mushroom, Spinach, Mozzarella

Parmesan, Marcona Almonds, Basil Marinara

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Tuna Tartare

Truffle Ginger Dressing, Shiitake

Pickled Jalapeno, Rice Paper Crackers

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Corn & Crab Chowder

Jumbo Lump, Agrumato Oil

MAIN

Seared Halibut & Bouillabaisse Broth*

P.E.I. Mussels, Rock Shrimp, Compressed Fennel
Saffron Tomato Broth, Toasted Focaccia

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Tamari & Miso Marinated Sea Bass*

Pork Dumpling, Confit Mushroom & Grilled Eggplant, Scallion Butter

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24 Hour Beef Short Ribs

Roasted Vegetable Ragout & Israeli Cous Cous
Veal Demi, Southern Chow Chow

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Grilled Lamb Tenderloin*

Carolina Gold Rice “Paella”, Brussels, Oyster Mushrooms
Tomato Concassé, Benton’s Bacon
Grilled Poblanos, Red Pepper Piperade

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Veal Osso Buco

Vegetable Risotto, Heirloom Tomato Gremolata

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6 oz Prime Filet (\$25)*

Truffled Pavé Potato, Haricot Verts, Grilled Cauliflower
Veal Jus

SIDES

Pimento Cheese Scones (\$14 Supplement)

Sorghum Butter & Pepper Jelly

Pommes Frites (\$15 Supplement)

Garlic Herb Butter

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

We respectfully decline substitutions.

DESSERT

Maple Cruller

Bourbon Cream, Green Apple Confit
Walnut Crumble, Mascarpone Ice Cream

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Caramelized Figs

Cinnamon Cream, Walnut Crumble
Port Wine Reduction, Pistachio Ice Cream

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Butternut Custard

Maple Cream, Pepitas, Blackberries, Smoked Vanilla Ice Cream

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Chocolate Pear Tart

Domaine de Canton Cream, Walnut Cake, Caramel Ice Cream

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Green Apple Sorbet

Cucumber Gel, Hibiscus Reduction, Basil Gelée