

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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Crab Beignets

Mascarpone, Brie, Roasted Cauliflower, Lemon Pepper Cream

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Springhouse Lettuces & Prosciutto di Parma

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

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Warm Brussels Salad with Maytag Blue Cheese

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

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Grilled Lobster

Potato Blini, Grilled Shishito, Champagne Beurre Blanc

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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24 Hour Beef Short Ribs

Potato Mousseline, Sunchoke, Spinach, BBQ Bordelaise

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Bone in Kurobuta Pork Chop*

White Cheddar Grits, Pan Fried Okra, Plum & Blueberry

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Halibut*

Beluga Lentils, Roasted Pepper Piperade, Haricot Verts & Cherry Tomatoes

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Antarctic Salmon*

Sweet Potato & Corn Chowder, Crispy Leeks

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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.