

## First Course

### **Blue Crab "Beignets"**

Fresh Horseradish & Dill

### **Big Eye Tuna Sashimi**

Sea Bean, Charred Avocado, Shoyu  
Fresno Chili, Yuzu

### **Charcoal Grilled N.C. Shrimp**

Smoked Paprika, Eggplant Caponata, Argumato

### **Salad of Little Gem Lettuce**

Green Goddess, Poached Pear, Roquefort  
Spiced Pecans

### **Smoked Cauliflower Soup**

Morels, Ramps & Lobster

### **Salt Roasted Beets**

Citrus, Charred Harissa Cucumber, Marcona Almonds  
Smoked Ricotta

## Second Course

### **Berkshire Pork Belly**

Kimchi Porridge

### **Garganelli "Carbonara"**

Cauliflower Cream, Spring Peas, 62-Degree Farm Egg, Guanciale

### **Charred Spanish Octopus**

Squid Ink Bucatini, Spiced Saffron Tomato, Bone Marrow  
Vinegar Kale

## **Main**

### **48-Hour Short Rib "Pastrami"**

Truffle Potato Mousseline, Charred Broccoli Relish,  
Smoked Bearnaise

### **Ora King Salmon**

Glazed in Local Honey & Tamari  
Barbeque Yams, Beech Mushrooms, Grilled Bok Choy

### **Spanish Pork**

Fried Potato, Charred Lettuces, Stracciatella  
Sauce of Dates & Manzanilla Sherry

### **Free Range Chicken**

Ricotta Dumplings, Spring Onions, Morels, Banyuls

### **Coconut Curry Seafood Stew**

Blue Crab, NC Shrimp & Mussels, N.C. Catch  
Green Papaya

### **Halibut**

Chanterelles, Asparagus & Oxtail  
Sunchoke Puree, Nasturtium

Wild Mushroom Risotto

Salsa Maro, Meyer lemon

## **Side**

### **Pimento Cheese Scones**

Pepper Jelly / Sorghum Butter 12

Baked To Order / 8 Minutes