

The art of dining well is no slight art, the pleasure not a slight pleasure.
{ MICHEL DE MONTAIGNE }



CHAPTER I SALADS/SOUPS/STARTERS

- I. ^{GV} *Cranberry Apple Salad/Compressed Celery/Candied Walnuts/Feta Cheese/Cranberry Vinaigrette* 9
- II. ^V *Fried Green Tomato Salad/Spring Greens/Pickled Onions/Buttermilk & Pimento Dressings* 8
- III. ^V *Study of Beets/Petite Greens/Pickled Onion/Cheese Gougère/Cider Vinaigrette* 10
- IV. *Lobster Bisque/Sweet Corn & Crab Fritter/Lobster Medallion/Herb Oil* 15
- V. *Crispy Veal Sweet Breads/Semolina Soufflé/Truffle/Cauliflower* 12
- VI. **Pan Seared Foie Gras/Truffled Brioche/Lettuces/Peppercorn-Maple Glaze* 20
- VII. ^G *Charred Octopus/Stir Fried Vegetables/Kabayaki/LBF Peppers/Bok Choy* 13
- VIII. *Maryland Blue Crab Cake/Chipotle Cream/Sauce Remoulade* 12
- IX. **Seasonal Oysters; Choice of Tempura or Raw/Assorted Accoutrements* 6 for 13 • 12 for 24
Varieties • Patriot Point (WA) • Humboldt Bay (CA) • John's River (ME)



CHAPTER II MAIN COURSES

- I. ^G **Sugar Seared Seabass/Spinach & Tomato Sauté/Fingerling Potato/Roasted Shallot Cream* 48
- II. ^G **Pan Seared Steelhead Trout/Asparagus/LBF Peppers/Toasted Cous Cous/Caper-Brown Butter* 34
- III. **Citrus Scented Corvina/Bok Choy/Forest Mushroom/Udon Noodles/Dashi Broth* 35
- IV. ^G **Pan Seared Sea Scallops & Pancetta Bacon/Cauliflower Purée/Fennel/Potato Pavé* 44
- V. ^G **Seared Black Bass/LBF Greens/Beet Risotto/Apple & Sweet Onion Sauce/Crispy Vegetables* 32
- VI. **Confit Breast & Leg of Duck/Brussels Sprouts/Herb Dumplings/Cherry Demi/Truffle Froth* 40
- VII. ^G **Pistachio-Spiced Leg of Lamb Roulade/Zucchini & Tomato/Roasted Carrots/Pomegranate Reduction* 45
- VIII. ^G **Bison Ribeye/LBF Greens/Poblano/Sweet Corn Risotto/Red Wine Demi* 60
- IX. ^G **Wagyu Flank/Asparagus/Point Reyes Dauphinoise Potatoes/Sauce Au Poivre/Béarnaise* 49
- X. ^G **Espresso Rubbed Kangaroo Loin/Brussels Sprouts/Carrot Purée/Potato Pavé/Beet Foam* 52



SPECIAL EDITIONS • 8 •

- I. ^{GV} *Roasted Fingerling Potatoes*
- II. ^V *Truffled Mac & Cheese with Gremolata*
- III. ^{GV} *Sautéed Asparagus*
- IV. ^{GV} *Ratatouille of Local Squash*
- V. ^{GV} *Sautéed Broccolini with Sauce Choron*

Optional Supplements

UGA Caviar{3g} • 10 • Lobster • 12 •

ACKNOWLEDGEMENTS:

JAMIE KEATING, CEC, Chef/Co-Owner MELISSA KEATING, Co-Owner
 MICHAEL HUGHES, Chef de Cuisine ADAM ICARD, Sous Chef
 Culinary Team: Chase Tyler/Edward Krutz/James Reed/Jason Buffkin/Arjay Gomez
 CROSBY PRICE, Restaurant Manager CARSON YOUNG, Wine Director

FOOTNOTES:

State sales tax will be added to your order.
 \$1.50 split check fee \$5.00 split entrée fee. Pre Fixe Menu is not sharable
 20% gratuity (and a state mandated 8% gratuity tax) will be added to parties of 6 or more.
^vdenotes a vegetarian option ^G denotes a gluten free option

***the consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**

↑ FEATURED SELECT VEGETABLES FROM LITTLE BIT FARMS (LBF)/ELIJAH FARMS(EF)/POPE FARMS(PF)

↑ ABOVE DISHES ARE PREPARED WITH "CHEF'S BLEND" EXTRA-VIRGIN OLIVE OIL FROM GEORGIA OLIVE FARMS, LAKELAND, GEORGIA