



PRE FIXE MENU

THREE COURSE • 45 •

Offered between 5:00-6:30PM Tuesday-Thursday,
5:00-6:00PM Friday & Saturday

CHAPTER I (PLEASE SELECT ONE)

- I. ^{GV} **Cranberry Apple Salad**
*Compressed Celery/Candied Walnuts/
Cranberry Vinaigrette*
- II. ^V **Study of Beets**
*Petite Greens/Pickled Onion/
Goat Cheese Gougère/Cider Vinaigrette*
- III. ^G **Shrimp & Grits**
Spinach/Red Pepper Coulis
- IV. **Lobster Bisque**
Sweet Corn & Crab Fritter/Herb Oil

CHAPTER II (PLEASE SELECT ONE)

- I. ^{G*} **Honey Glazed Pork Tenderloin**
*Spinach/Black Bean & Sausage Cassoulet/
Mustard Demi Glace*
- II. ^G **Sous Vide Chicken Roulade & Confit Leg**
*Honey Glazed Carrots/Herb Risotto/
Lemon Caper Cream*
- III. ^{G*} **Coastal Seafood Paella**
Sugar Snap Peas/Saffron Risotto/Tomato Broth

INDEX (PLEASE SELECT ONE)

- I. **Contemporary Tiramisu**
*Chocolate Cake/Espresso Mascarpone/ Marsala-
Chocolate Pastry Cream*
- II. **Trilogy of Banana**
*Blueberry Compote/Granola/Cake Dust/
Toasted Meringue*
- III. ^G **Vanilla Crème Brûlée**
*Macerated Berries/Chantilly Cream/
Chocolate Covered Strawberry*
- IV. **Two Scoops of Your Choice**

Ice Cream

Chocolate
Pumpkin
Sweet Cream Corn
Vanilla Bean

Sorbet

Guava
Lemon-Lime
Mixed Berry
Pomegranate

