



## PRE FIXE MENU

THREE COURSE • 35 •

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

### CHAPTER I (PLEASE SELECT ONE)

- I. <sup>V</sup>**G Pear & Citrus Salad**  
*Blood Orange/Blue Cheese/  
Meyer lemon Vinaigrette/Pecans*
- II. <sup>V</sup>**Study of Beets**  
*Petite Greens/Pickled Onion/  
Goat Cheese Gougère/Cider Vinaigrette*
- III. <sup>G</sup>**Shrimp & Grits**  
*Spinach/Red Pepper Coulis*
- IV. <sup>GV</sup>**Artichoke Bisque**  
*Citrus Cream/Dehydrated Vegetables*

### CHAPTER II (PLEASE SELECT ONE)

- I. <sup>G\*</sup>**Petite Filet of Beef**  
*Semolina Soufflé/French Beans/  
Forest Mushroom*
- II. <sup>G</sup>**Sous Vide Chicken Roulade & Confit Leg**  
*Broccoli/Root Vegetable Hash/  
Lemon Caper Cream*
- III. **Pork Belly & Potato Gnocchi Carbonara**  
*Winter Greens/Peas/Parmesan*
- IV. <sup>G\*</sup>**Pan Seared Black Drum**  
*Citrus Risotto/Spinach/  
Roasted Fennel/Red Pepper Coulis*

### INDEX (PLEASE SELECT ONE)

- I. <sup>V</sup>**Fried Strawberries**  
*Cinnamon Dust/Macerated Berries/  
Vanilla Anglaise*
- II. <sup>GV</sup>**Warm Chocolate Torte**  
*Brûléed Banana/Toasted Meringe/  
Candied Almonds*
- III. **Dessert Flight**  
*Crème Brûlée/Apple Crisp/Chocolate Cake/  
Lemon Drop*
- IV. **Apple Pie**  
*Green Cardamom Ice Cream/  
Bourbon Caramel*

