

# DINNER

The art of dining well is no slight art, the pleasure not a slight pleasure.

{ MICHEL DE MONTAIGNE }

## CHAPTER I SALADS/SOUP/STARTERS

|       |  |    |
|-------|--|----|
| I.    | <sup>V</sup> <i>Heirloom Tomatoes/Arugula/Burrata/Lemon-Basil Vinaigrette/Muffaletta</i> .....                     | 12 |
| II.   | <sup>GV</sup> <i>Watermelon Gazpacho/Citrus Cream/Pickled Watermelon Rind/Tortilla Crisp</i> .....                 | 8  |
| III.  | <sup>GV</sup> <i>Epic House Salad/Hearts of Romaine/Carrot/Cucumber/Tomatoes/Feta/Herb Vinaigrette</i> .....       | 11 |
| IV.   | <sup>GV</sup> <i>Bosc Pear Salad/Pickled Onions/Shakerag Blue Cheese/Pistachio/Berry-Yogurt Dressing</i> .....     | 11 |
| V.    | <sup>V</sup> <i>Radish Salad/Green Hill Brie/Mustard Vinaigrette/Tempura Mushrooms</i> .....                       | 10 |
| VI.   | <sup>V</sup> <i>Fried Green Tomato Salad/Arcadian Greens/Pickled Okra/Buttermilk &amp; Pimento Dressings</i> ..... | 8  |
| VII.  | <i>*Pan Seared Foie Gras/Sage Waffle/Richland Rum-Hibiscus Syrup/Fruit</i> .....                                   | 18 |
| VIII. | <i>*Beef Tartare, Roasted Bone Marrow &amp; Quail Egg/Petite Greens-Truffle Salad</i> .....                        | 15 |
| IX.   | <sup>G</sup> <i>Charred Octopus/Sugar Snap Peas/Peppers/Mushrooms/Cabbage/Kabayaki</i> .....                       | 13 |
| X.    | <i>Maryland Blue Crab Cake/Remoulade/Chipolte Aioli/Petite Greens</i> .....  | 12 |

## CHAPTER II MAIN COURSES

|       |  |    |
|-------|--|----|
| I.    | <sup>G</sup> <i>*Sea Scallops À LA plancha/Sugar Snap Peas/Sesame Risotto/Romanesco/Carrot Purée</i> .....                     | 41 |
| II.   | <sup>G</sup> <i>*Sugar Seared Sea Bass/Fingerling Potatoes/Artichokes/Leek Cream/Oven Tomatoes</i> .....                       | 44 |
| III.  | <sup>G</sup> <i>*Chile Dusted Amberjack/Sweet Corn Risotto/Crispy Hominy/Cilantro Chimichurri</i> .....                        | 37 |
| IV.   | <sup>G</sup> <i>Togarashi Spiced Red Snapper/Asparagus/Roasted Sweet Potato/Jalapeno Green Garlic Aioli</i> .....              | 38 |
| V.    | <sup>G</sup> <i>*Bison Ribeye/Corn Spoon Bread/Forest Mushrooms/Asparagus/Sauce Choron</i> .....                               | 60 |
| VI.   | <sup>G</sup> <i>*Pistachio Crusted Lamb Loin/Gnocchi À LA Romaine/Artichokes/Tomatoes/Eggplant/Fava Beans/Mint Pesto</i> ..... | 46 |
| VII.  | <i>*Tomahawk Ribeye/Select any 2 Special Editions</i> .....  | 95 |
| VIII. | <sup>G</sup> <i>*Wagyu Flank Steak/Shakerag Blue Dauphinoise Potatoes/Summer Squash/Sauce Au Poivre</i> .....                  | 46 |
| IX.   | <i>*Beef Wellington "Our Way"/Asparagus/Candied Carrots/Sauce Perigourdine (Add Foie Gras • 15•)</i> .....                     | 38 |
| X.    | <sup>G</sup> <i>*Linz Prime Strip Steak/Bacon Brussels Sprouts/Caramelized Sweet Potatoes/Raspberry Béarnaise</i> .....        | 41 |
| XI.   | <sup>V</sup> <i>Pappardelle Pasta/Spinach/Tomatoes/Artichokes/Forest Mushrooms/Pine Nuts</i> .....                             | 28 |

### (Supplements)

Blackened Shrimp {4} • 8 • Lobster Tail {Full • 30-Half • 15} • Foie Gras • 15 •

### SPECIAL EDITIONS • 6 •

- I. <sup>G</sup>*Bacon Brussels Sprouts*
- II. <sup>V</sup>*Truffled Mac & Cheese*
- III. <sup>GV</sup>*Sautéed Asparagus with Yuzu Butter*
- IV. <sup>GV</sup>*Braised Spinach & Mushrooms*
- V. <sup>GV</sup>*Citrus Risotto*
- VI. <sup>GV</sup>*Crispy Fingerling Potatoes*

### ACKNOWLEDGEMENTS:

JAMIE KEATING, CEC, Chef/Co-Owner MELISSA KEATING, Co-Owner  
TYLER MOCK, CEC, Director of Food and Beverage

MICHAEL HUGHES, Chef de Cuisine ADAM ICARD, Sous Chef  
Culinary Team: Chase Tyler/Matthew Gammon/Justin Earl

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.

<sup>V</sup>denotes a vegetarian option <sup>G</sup> denotes a gluten free option  
**\*the consumption of raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness.**