

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

CHAPTER I SALADS/STARTERS

I.	^V Heirloom Tomatoes/Arugula/Burrata/Lemon-Basil Vinaigrette/Muffaletta.....	12
II.	^V Compressed Watermelon Salad/Goat Cheese Ice Cream/Cucumber/Raspberry Vinaigrette.....	11
III.	^{GV} Bosc Pear Salad/Pickled Onions/Shakerag Blue Cheese/Pistachio/Saffron-Yogurt Dressing.....	11
IV.	^V Fried Green Tomato Salad/Arcadian Greens/Pickled Okra/Buttermilk & Pimento Dressings.....	8
V.	^V Study of Mushrooms/Beech/Chanterelles/Tomato Risotto/Truffle Foam/Black Garlic.....	15
VI.	*Pan Seared Foie Gras/Sage Waffle/Richland Rum-Hibiscus Syrup/Fruit.....	18
VII.	^G Charred Octopus/Sugar Snap Peas/Peppers/Mushrooms/Cabbage/Sweet Soy Sauce.....	13
VIII.	Maryland Blue Crab Cake/Remoulade/Chipolte Aioli/Sriracha/Citrus Chow-Chow.....	12
IX.	*Crab & Tuna Ceviche/Avocado/Grapefruit/Micro Greens/Jalapeño.....	16
X.	^G *Seasonal Oysters; Choice of Tempura or Raw/Assorted Accoutrements.....	6 for 18 • 12 for 34

Spencer Cove (WA) • Beausoleil (NB)

CHAPTER II MAIN COURSES

I.	^G *Alaskan Halibut & Lobster/Chanterelle Mushrooms/Leeks/LBF Tomatoes /Fava Beans.....	46
II.	*Sea Scallops & Fried Soft Shell Crab/Bok Choy/Mushroom Risotto/Fire Roasted Pepper Coulis.....	41
III.	*Creole Swordfish/Creamy Grits/Squash/Charred Corn/Tomato Broth/Focaccia Toast.....	39
IV.	*Togarashi Spiced Red Snapper & Crispy Calamari/Broccolini/Potato/Jalapeno-Green Garlic Aioli.....	38
V.	^G *Bison Ribeye/Corn Spoon Bread/Forest Mushrooms/Asparagus/Sauce Choron.....	60
VI.	^G *Confit Breast of Duck & Chorizo Stuffed Quail/White Bean Ragout/Broccolini/Peaches & Plums.....	46
VII.	*Filet of Beef/Asparagus/Candied Heirloom Carrots/Fingerling Potatoes/Sauce Perigourdine.....	38
VIII.	^G *Linz Prime Strip Steak/Bacon-Brussels Sprouts/Caramelized Sweet Potatoes/Cherry Demi.....	41
IX.	^G *Veal Loin & Vanilla Bean-Butter Poached Lobster Tail/Truffle Pea Risotto/LBF Patty Pan Squash.....	56
X.	Potato Gnocchi Bolognese/Heirloom Tomatoes/Caramelized Shallots/Mozzarella/Spinach.....	28

Supplements:	Blackened Shrimp {4} • 8 •	Foie Gras • 15 •
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SPECIAL EDITIONS • 6 •

- I. ^GBacon-Brussels Sprouts
- II. ^VTruffled Mac & Cheese
- III. ^{GV}Sautéed Asparagus with Citrus Butter
- IV. ^{GV}Braised Spinach & Mushrooms
- V. ^{GV}Truffle-Pea Risotto
- VI. ^{GV}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/Justin Earl/Brent Rushing

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.