

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.	^V <i>Heirloom Tomatoes/Arugula/Burrata/Lemon-Basil Vinaigrette/Muffaletta</i>	12
II.	^V <i>Compressed Watermelon Salad/Goat Cheese Ice Cream/Cucumber/Raspberry Vinaigrette</i>	11
III.	^{GV} <i>Bosc Pear Salad/Pickled Onions/Shakerag Blue Cheese/Pistachio/Saffron-Yogurt Dressing</i>	11
IV.	^V <i>Fried Green Tomato Salad/Arcadian Greens/Pickled Okra/Buttermilk & Pimento Dressings</i>	8
V.	^V <i>Study of Mushrooms/Beech/Shiitake/Tomato Risotto/Truffle Foam/Black Garlic</i>	15
VI.	[*] <i>Trio of Foie Gras (Brul�e/Ice Cream/Seared)Shakerag Bread Pudding/Hibiscus Rum Syrup</i>	24
VII.	^G <i>Charred Octopus/Sugar Snap Peas/Peppers/Mushrooms/Cabbage/Sweet Soy Sauce</i>	13
VIII.	<i>Maryland Blue Crab Cake/Remoulade/Chipolte Aioli/Sriracha/Citrus Chow-Chow</i>	12
IX.	[*] <i>Crab & Tuna Ceviche/Avocado/Grapefruit/Micro Greens/Jalape�o</i>	16
X.	<i>Lobster Bisque/Citrus Cream/Lobster Tots</i>	14

CHAPTER II MAIN COURSES

I.	^G [*] <i>Alaskan Halibut & Lobster/Forest Mushrooms/Leeks/Petite Tomatoes /Fava Beans</i>	46
II.	[*] <i>Sea Scallops & Fried Soft Shell Crab/Bok Choy/Mushroom Risotto/Fire Roasted Pepper Coulis</i>	41
III.	[*] <i>Togarashi Spiced Red Snapper & Crispy Calamari/Broccolini/Potato/Jalape�o-Green Garlic Aioli</i>	38
IV.	[*] <i>Parrot Fish/Fire Roasted Corn/Couscous/Purple Carrot Gastique</i>	38
V.	[*] <i>Fish & Chips (Spadefish)/Cole slaw/Remoulade/Malt Vinegar</i>	30
VI.	[*] <i>Bison Ribeye/Semolina Souffl�e/Forest Mushrooms/Sugar Snap Peas/Sauce Choron</i>	60
VII.	^G [*] <i>Confit Breast of Duck/Crimson Lentil Ragout/Broccolini/Plum Demi</i>	46
VIII.	[*] <i>Duo of Beef (Filet • Ribeye Cap)/Asparagus/Candied Heirloom Carrots/Fingerling Potatoes</i>	46
IX.	^G [*] <i>Prime Strip Steak/Bacon-Brussels Sprouts/Caramelized Sweet Potatoes/Cherry Demi</i>	41
X.	^G [*] <i>Veal Loin & Vanilla Bean-Butter Poached Lobster Tail/Truffle Pea Risotto/Summer Squash</i>	56
XI.	<i>Potato Gnocchi Bolognese (Beef • Pork)/Mozzarella/Spinach</i>	28

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

- I. ^G*Bacon-Brussels Sprouts*
- II. ^V*Truffled Mac & Cheese*
- III. ^{GV}*Yuzu Scented Saut ed Asparagus*
- 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
CARSON YOUNG, Wine Director

FOOTNOTES:

State sales tax will be added to your order.

\$1.50 split check fee \$5.00 split entr ee 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.