

# 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>V</sup> <i>Wine Poached Pear Salad/Cheese Gougères/Candied Pecans/Pickled Onion/Champagne Vinaigrette</i>	10
III.	<sup>V</sup> <i>Fried Green Tomato Salad/Arcadian Greens/Pickled Okra/Buttermilk &amp; Pimento Dressings</i> .....	8
IV.	<sup>V</sup> <i>Study of Mushrooms /Tempura Beech/Shiitake/Crimini/Tomato Risotto/Truffle Foam/Black Garlic</i> .....	15
V.	<sup>*</sup> <i>Trio of Foie Gras (Brûlée • Ice Cream • Seared)Sage Waffle/Hibiscus-Rum Syrup/Hazelnut</i> .....	24
VI.	<sup>G</sup> <i>White Bean Soup/Microgreens/Truffle Oil</i> .....	8
VII.	<sup>G</sup> <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.	<sup>*</sup> <i>Crab &amp; Tuna Ceviche/Avocado/Grapefruit/Micro Greens/Jalapeño/Lime</i> .....	16
X.	<i>Asian Steam Buns(3)/Togarashi Pork Belly/Nam Prik/Kimchi</i> .....	14

## CHAPTER II MAIN COURSES

I.	<sup>G</sup> <i>*Alaskan Halibut /Tomato-Leek Cream/Fava Beans/Fingerling Potatoes</i> .....	42
II.	<sup>*</sup> <i>Sea Scallops &amp; Fried Soft-Shell Crab/Bok Choy/Mushroom Risotto/Fire Roasted Pepper Coulis</i> .....	41
III.	<sup>*</sup> <i>Bronzini/CousCous/Artichokes/Tomatoes/Mediterranean Vinaigrette</i> .....	38
IV.	<sup>G</sup> <i>*Spiced Snapper/Roasted Root Vegetables/Broccolini/Choron Sauce</i> .....	40
V.	<sup>G</sup> <i>*Pan Seared Wahoo/Turnips/Spaghetti Squash/Lemon Caper Cream</i> .....	40
VI.	<sup>G</sup> <i>*Niman Ranch Pork Chop/Herb Polenta/Candied Brussels/Apricot-Plum Reduction</i> .....	38
VII.	<sup>G</sup> <i>*Duo of Beef (Filet • Bone Marrow)Asparagus/Candied Heirloom Carrots/Fingerling Potatoes</i> .....	46
VIII.	<sup>G</sup> <i>*Prime Strip Steak/Bacon Brussels/Potato Terrine/Cherry Demi</i> .....	44
IX.	<sup>G</sup> <i>*Veal Trio (Loin • Sweetbread • Cheek)Truffle Pea Risotto/Summer Squash/Truffle Foam</i> .....	54
X.	<sup>*</sup> <i>Bison Ribeye/Semolina Soufflé/Forest Mushrooms/Sugar Snap Peas/Sauce Choron</i> .....	60
XI.	<sup>G</sup> <i>*Pistachio Crusted Kangaroo/Potato Pave/Roasted Cauliflower/Asparagus/Rhubarb-Cherry-Foie Butter</i> .....	52
XII.	<sup>G</sup> <i>*Confit Breast of Duck/French Lentil Ragout/Broccolini/Plum Demi/Fried Parsnips</i> .....	46

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

- I. <sup>G</sup>*Bacon-Brussels Sprouts*
- II. <sup>V</sup>*Truffled Mac & Cheese*
- III. <sup>G<sup>V</sup></sup>*Yuzu Scented Sautéed Asparagus*
- IV. <sup>G<sup>V</sup></sup>*Braised Spinach & Mushrooms*
- V. <sup>G<sup>V</sup></sup>*Truffle-Pea Risotto*
- VI. <sup>G<sup>V</sup></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/Cortez Williams  
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.**