DINNER

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]**Roasted Beet Salad**/Cheese Gougères/Candied Pecans/Pickled Onion/Champagne Vinaigrette 10
III. [V]**Fried Green Tomato Salad**/Arcadian Greens/Pickled Okra/Buttermilk & Pimento Dressings 8
IV. [V]**Study of Mushrooms** /Tempura Beech/Shiitake/Crimini/Tomato Risotto/Truffle Foam/Black Garlic 15
V. ***Trio of Foie Gras {Brûlée • Ice Cream • Seared}**Sage Waffle/Hibiscus-Rum Syrup/Hazelnut 24
VI. [G]**Chile Dusted Octopus**/Squash/Peppers/Avocado/Mole Blanco 13
VII. **Maryland Blue Crab Cake**/Remoulade/Sriracha/Citrus Chow-Chow/Greens 12
VIII. ***Crab Ceviche**/Avocado/Grapefruit/Micro Greens /Lime/Spinach Tortillas 16
IX. [G]***Crispy Blowfish Tails**/Asian BBQ/Cabbage/Peppers/Squash 15
X. [G]***Tuna Sashimi**/Jalapèno/Root Vegetable Noodles/Rice Sticks/Ginger/Kasayaki 19

CHAPTER II MAIN COURSES

I. [G]***Sea Bass** /Charred Leeks /Fingerling Potatoes/Heirloom Tomatoes/Saffron-Tomato Broth 46
II. ***Bullet Sturgeon**/Caviar/Persillade Crust/Edamame Hummus/Clam & Corn Chowder 42
III. ***Coriander Crusted Tuna Steak**/Chipolte Aïoli/Plantains/Serano Peppers 46
IV. ***Sea Scallops & Fried Soft-Shell Crab**/Bok Choy/Mushroom Risotto/Fire Roasted Pepper Coulis 41
V. [G]***Butter Poached Maine Lobster "No Shell"**/Citrus Risotto/Asparagus/Sauce Amèricaine 60
VI. [G]***Niman Ranch Pork Chop**/Herb Polenta/Candied Brussels/Apricot-Plum Reduction 38
VII. [G]***Confit Breast of Duck**/French Lentil Ragout/Broccolini/Plum Demi/Fried Parsnips 46
VIII. [G]***Duo of Beef** {Filet • Bone Marrow} Asparagus/Candied Heirloom Carrots/Fingerling Potatoes 46
IX. [G]***Prime Strip Steak**/Braised Collard Greens/Potato Terrine/Cherry Demi/Beech Mushrooms 44
X. ***Tomahawk Ribeye {52oz}**/Corn-Poblano Succotash/Sweet Potato Au Gratin/Collard Green Pesto 110
XI. ***Pistachio Crusted Kangaroo**/Potato Pave/Roasted Cauliflower/Asparagus/Rhubarb-Cherry-Foie Butter 52
XII. ***Espresso Rubbed Venison Loin**/Herb Spätzle/Spaghetti Squash/Blueberry-Horseradish Jam 54

Supplements: Blackened Shrimp {4} • 8 • Foie Gras • 15 • Tempura Lobster Claw {4oz} • 16 •

SPECIAL EDITIONS • 6 •

I. [G]***Bacon-Brussels Sprouts***
II. [V]***Truffled Mac & Cheese***
III. [GV]***Yuzu Scented Sautéed Asparagus***
IV. [GV]***Braised Spinach & Mushrooms***
V. [GV]***Tomato-Herb Risotto***
VI. [GV]***Crispy Fingerling Potatoes***

[D]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.

[V]denotes 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.**