

DINNER

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

{ MICHEL DE MONTAIGNE }

CHAPTER I SALADS/STARTERS/SOUPS

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| I. | ^V <i>Spinach Salad/Green Hill/Poached Fruits/Berries/Pistachio/Raspberry Vinaigrette</i> | 10 |
| II. | ^V <i>Roasted Beet Salad/Cheese Gougères/Candied Pecans/Pickled Onion/Champagne Vinaigrette</i> | 10 |
| III. | ^V <i>Butternut Squash Bisque/Cinnamon Cream/Toasted Seeds</i> | 12 |
| IV. | ^V <i>Fried Green Tomato Salad/Arcadian Greens/Pickled Okra/Buttermilk & Pimento Dressings</i> | 8 |
| V. | ^V <i>Study of Mushrooms/Tempura Beech/Shiitake/Crimini/Tomato Risotto/Truffle Foam/Black Garlic</i> | 15 |
| VI. | [*] <i>Trio of Foie Gras (Brûlée • Ice Cream • Seared) Sage Waffle/Hibiscus-Rum Syrup/Hazelnut</i> | 24 |
| VII. | <i>Creole Gumbo (Chicken • Pork • Oysters) Steamed Rice/Fried Okra</i> | 14 |
| VIII. | ^G <i>Chile Dusted Octopus/Squash/Peppers/Avocado/Mole Blanco</i> | 13 |
| IX. | <i>Maryland Blue Crab Cake/Remoulade/Sriracha/Citrus Chow-Chow/Greens</i> | 12 |
| X. | [*] <i>Crab & Tuna Ceviche/Avocado/Grapefruit/Micro Greens/Lime/Spinach Tortillas</i> | 16 |
| XI. | ^G <i>Crispy Blowfish Tails/Sweet Soy/Cabbage/Peppers/Squash</i> | 15 |

CHAPTER II MAIN COURSES

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| I. | ^G <i>Sea Bass/Charred Leeks/Fingerling Potatoes/Heirloom Tomatoes/Saffron-Tomato Broth</i> | 46 |
| II. | [*] <i>Black Drum/Spinach/Clam & Corn Chowder/Trout Caviar</i> | 38 |
| III. | [*] <i>Sea Scallops & Fried Soft-Shell Crab/Bok Choy/Mushroom Risotto/Fire Roasted Pepper Coulis</i> | 41 |
| IV. | ^G <i>Butter Poached Lobster & Baked Black Bass/Citrus Risotto/Asparagus/Sauce Américaine</i> | 47 |
| V. | ^G <i>Niman Ranch Pork Chop/Sun-Dried Tomato Polenta/Candied Brussels/Apricot-Plum Reduction</i> | 38 |
| VI. | ^G <i>Duo of Beef (Filet • Short Rib) Asparagus/Candied Heirloom Carrots/Fingerling Potatoes</i> | 46 |
| VII. | ^G <i>Prime Strip Steak/Braised Greens/Potato Terrine/Cherry Demi/Beech Mushrooms</i> | 44 |
| VIII. | [*] <i>Tomahawk Ribeye/Corn-Jalepeno Succotash/Caramelized Sweet Potato/Collard Green Pesto</i> | 110 |
| IX. | [*] <i>Pistachio Crusted Kangaroo/Potato Pave/Roasted Cauliflower/Asparagus/Rhubarb-Cherry-Foie Butter</i> | 52 |
| X. | [*] <i>Espresso Rubbed Venison Loin/Herb Spätzle/Acorn Squash/Blueberry-Horseradish Jam</i> | 54 |
| XI. | ^G <i>Braised Lamb Shank/Broccolini/Black-Eyed Pea Ragout/Truffle Oil</i> | 48 |

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*

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.

^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.**