

# DINNER

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

{ MICHEL DE MONTAIGNE }

## CHAPTER I SALADS/STARTERS/SOUP

I.	<sup>V</sup> <i>Roasted Beet Salad/Brie/Candied Pecans/Pickled Onion/Champagne Vinaigrette</i> .....	10
II.	<sup>V</sup> <i>Acorn Squash &amp; Freekah Salad/Baby Kale/Pickled Celery/Feta/Sherry-Mustard Vinaigrette</i> .....	9
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.	<i>Crispy Veal Sweetbread/Asiago Soufflé/Foie Butter/Sage</i> .....	19
VI.	<sup>G</sup> <i>Chile Dusted Octopus/Squash/Peppers/Avocado/Mole Blanco</i> .....	13
VII.	<i>Maryland Blue Crab Cake/Remoulade/Sriracha/Citrus Chow-Chow/Greens</i> .....	12
VIII.	<sup>*</sup> <i>Yellowtail Sashimi &amp; Sea Urchin/Wakame/Jalapéno/Root Vegetables /Ponzu</i> .....	17
IX.	<sup>G</sup> <i>Lobster Bisque/Sturgeon Caviar/Citrus Cream/Truffle</i> .....	18

## CHAPTER II MAIN COURSES

I.	<sup>G</sup> <i>*Black Bass A là Plancha /Charred Leeks /Fingerling Potatoes/Heirloom Tomatoes/Saffron Broth</i> .....	46
II.	<sup>G</sup> <i>*Harissa Dusted Swordfish/Fennel/Cauliflower/Polenta Cake/Tomato-Caper Vinaigrette</i> .....	38
III.	<i>*Crab Topped Salmon/Ratatouille/Sautéed Spinach/Potato Nest/Sauce Choron</i> .....	39
IV.	<i>*Sea Scallops &amp; Fried Soft-Shell Crab/Bok Choy/Mushroom Risotto/Fire Roasted Pepper Coulis</i> .....	41
V.	<i>*Herb Crusted Mahi-Mahi/Clam &amp; Corn Chowder/Sweet Potatoes/Celery Hearts</i> .....	43
VI.	<i>*Beeler Pork Chop/Bacon Brussels/Brown Butter Dumplings/Plum Demi/Salsify</i> .....	38
VII.	<sup>G</sup> <i>*Pan Roasted Breast of Duck/Blood Orange/White Bean Ragout/Asparagus Nest</i> .....	42
VIII.	<i>*Filet of Beef &amp; Braised Veal Cheek/Semolina Souffle/White Asparagus/Perigourdine</i> .....	46
IX.	<sup>G</sup> <i>*Prime Strip Steak/Braised Greens/Potato Terrine/Beech Mushrooms/Cipollini Onions</i> .....	44
X.	<i>*Painted Hills Ribeye of Beef/Corn Succotash/Caramelized Sweet Potato /Collard Greens</i> .....	90
XI.	<i>*Espresso Rubbed Venison Loin/Herb Spätzle/Acorn Squash/Blueberry-Horseradish Jam</i> .....	54

### Supplements:

**Blackened Shrimp {4} • 8 •**

**Italian Black Winter Truffles {3g} • 30 •**

**Ossetra Caviar {4g} • 30 •**

## SPECIAL EDITIONS • 6 •

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

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