

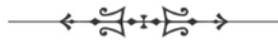
DINNER

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

{ MICHEL DE MONTAIGNE }

CHAPTER I SALADS/SOUPS/STARTERS

- I. ^V*Fried Green Tomato Salad/Arcadian Greens/Pickled Okra/Buttermilk & Pimento Dressings*..... 10
- II. *Apple Bibb Salad/Pancetta/Heirloom Tomato/Asher Blue Cheese Dressing/Cucumber*..... 12
- III. *"Black & Blue" Spinach Salad/Candy Bacon/Warm Pecan-Duck Vinaigrette/Blueberry & Blackberry* ... 11
- IV. ^V*Study of Mushrooms/Tempura Beech/Crimini/Tomato Risotto/Truffle Foam/Black Garlic* 15
- V. **Pan Seared Foie Gras/Brioche Toast/Poached Fruits/Croquant* 23
- VI. *Rabbit Rillettes/Crostini/Pickled Fennel/Mustard Seed/Arugula/Celery Seed Vinaigrette* 16
- VII. *Crispy Calamari/Zesty Tomato Coulis/Lemon/Tartare Sauce* 12
- VIII. ^G*Sous Vide Octopus/Stir Fry/Rice Noodles/Kabayaki* 15
- IX. *Maryland Blue Crab Cake/Remoulade/Sriracha/Citrus Chow-Chow/Greens* 14
- X. ^G*Lobster Bisque/Citrus Cream/Truffles "Two Ways"* 20
- XI. *Seafood & Chicken Gumbo with Andouille Sausage/Rice/Crispy Okra/Fennel* 15



CHAPTER II MAIN COURSES

- I. ^{G*}*Togarashi Seared Tuna Steak & Tofu/Bok Choy & Mushroom Stir Fry/Kabayaki*..... 41
- II. ^{G*}*Jumbo Sea Scallops/Cauliflower/Fennel/Winter Vegetables/Sauce Choron* 44
- III. ^{G*}*Sugar Seared Golden Tilefish & Softshell Crab/Tomatoes/Fingerling Potato/Leek Cream*..... 55
- IV. **Butter Poached Lobster & Mahi-Mahi/Citrus Risotto/Asparagus/Sauce Américaine*..... 48
- V. *Braised Pork Shank/Oven Tomato Polenta/Grain Mustard/Tart Greens/Sweet Carrots*..... 39
- VI. **Pan Roasted Breast of Duck/Brussels Sprouts/Herb Spätzle/Sorghum Mustard* 40
- VII. **Filet of Beef & Braised Short Rib/Asiago Cake/Asparagus/Cipollini Demi*..... 42
- VIII. ^{G*}*Creekstone Angus Striploin/Haricot Vert/Forest Mushroom & Potato Hash/Sauce Périgourdine* 40
- IX. **Colorado Lamb Rack/Cauliflower/Semolina Souffle/Braised Greens/Blueberry-Horseradish* 57
- X. ^{G*}*Espresso Rubbed Venison Tenderloin/Pomegranate/French Beans/Root Vegetables*..... 59

Supplements:

Gulf Shrimp {4} • 8 • *Crispy Softshell Crab* • 15 • *Butter Poached Lobster Tail* • 20 •



SPECIAL EDITIONS • 8 •

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

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.