

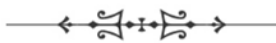
# DINNER

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

{ MICHEL DE MONTAIGNE }

## CHAPTER I SALADS/SOUPS/STARTERS

- I. <sup>V</sup>*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. <sup>V</sup>*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. *Razor Clam & Lobster Salad/Black Pepper Tart/Caper/Cippolini Onion/White Balsamic*..... 22
- VII. *Crispy Calamari/Zesty Tomato Coulis/Lemon/Tartare Sauce* ..... 12
- VIII. <sup>G</sup>*Sous Vide Octopus/Stir Fry/Rice Noodles/Kabayaki* ..... 15
- IX. *Maryland Blue Crab Cake/Remoulade/Sriracha/Citrus Chow-Chow/Greens* ..... 14
- X. <sup>G</sup>*Lobster Bisque/Citrus Cream/Truffles "Two Ways"* ..... 20

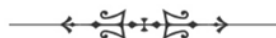


## CHAPTER II MAIN COURSES

- I. <sup>G</sup>*\*Jumbo Sea Scallops/Sesame Risotto/Stir Fry of Garden Vegetables/Kabayaki Glaze* ..... 44
- II. *\*Seared Red Snapper/Wild Rice Salad/Artichokes/Fava Beans/Carrot Cream* ..... 45
- III. <sup>G</sup>*\*Sugar Seared Golden Tilefish & Softshell Crab/Tomatoes/Fingerling Potato/Leek Cream*..... 55
- IV. *\*Butter Poached Lobster & Mahi-Mahi/Citrus Risotto/Bok Choy/Sauce Américaine*..... 48
- V. *Beeler's Pork Chop/Oven Tomato Polenta/Grain Mustard/Tart Greens/Sweet Carrots*..... 39
- VI. *\*Pan Roasted Breast of Duck/Cabbage/Herb Spätzle/Sorghum Mustard* ..... 40
- VII. *\*Filet of Beef & Foie Gras/Asiago Cake/Asparagus/Cipollini Demi*..... 50
- VIII. <sup>G</sup>*\*Creekstone Angus Striploin/Haricot Vert/Forest Mushroom & Potato Hash/Sauce Périgourdine* ..... 44
- IX. *\*Colorado Lamb Rack/Cauliflower/Semolina Souffle/Braised Greens/Blueberry-Horseradish* ..... 57

### Supplements:

*Gulf Shrimp {4}* • 8 •      *Crispy Softshell Crab* • 15 •      *Foie Gras {4 oz}* • 18 •



### SPECIAL EDITIONS • 8 •

- I. <sup>G</sup>*Bacon-Brussels Sprouts*
- II. <sup>V</sup>*Truffled Mac & Cheese*
- III. <sup>GV</sup>*Tomato-Herb Risotto*
- IV. <sup>GV</sup>*Crispy Fingerling Potatoes*
- V. <sup>GV</sup>*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.

<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.