

# 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 Dressing*.....10
- II. <sup>V</sup>*Apple Bibb Salad/Carrot/Heirloom Tomato/Asher Blue Cheese Dressing/Cucumber*..... 12
- III. <sup>VG</sup>*Compressed Watermelon Salad/Cucumber/Goat Cheese Ice Cream/Pickled Onion/Raspberry Vinaigrette* .... 12
- IV. *\*Asparagus Salad/Sous Vide Egg/Focaccia Croutons/Iberico Cheese/Warm Pancetta Vinaigrette*..... 13
- V. <sup>V</sup>*Study of Mushrooms/Tempura Beech/Crimini/Tomato Risotto/Truffle Foam/Black Garlic* .....15
- VI. *\*Pan Seared Foie Gras/Brioche Toast/Poached Fruits/Hazelnut Croquant* ..... 23
- VII. <sup>G</sup>*Sous Vide Octopus/Stir Fry/Rice Noodles/Kabayaki* ..... 15
- VIII. *Maryland Blue Crab Cake/Remoulade/Sriracha/Citrus Chow-Chow/Greens*..... 14
- IX. <sup>G</sup>*Lobster Bisque/Citrus Cream/Truffles "Two Ways"*..... 20
- X. *\*Seasonal Oysters Raw/Assorted Accoutrements* ..... 6 for 18 \*12 for 34
- XI. *Asiago Baked Escargot{8}/Lemon-Garlic Butter/Mushrooms/Richland "All Most Rum" Crostini*.....16



## CHAPTER II MAIN COURSES

- I. *\*Jumbo Sea Scallops/Sesame Risotto/Stir Fry of Garden Vegetables/Kabayaki Glaze*..... 44
- II. <sup>G</sup>*\*Sugar Seared Sea Bass/ Tomatoes/Fingerling Potato/Leek Cream/Citrus Salad*.....51
- III. <sup>G</sup>*\*Crab Topped Chilean Salmon/Ratatouille of Squash/Sauce Choron/Potato Nest*.....42
- IV. <sup>G</sup>*\*Black Drum & Softshell Crab/Crimson Lentils/Pepper Coulis/Braised Greens/Mandarin Orange Relish* ..... 52
- V. <sup>G</sup>*\*Butter Poached Lobster & Mahi-Mahi/Citrus Risotto/Bok Choy/Sauce Américaine* ..... 48
- VI. <sup>G</sup> *\*Sage Scented Veal Chop/Freekah Salad/Smoked Gouda/Cauliflower/Artichokes/Oven Tomatoes/Pearl Onions*.....49
- VII. *\*Pan Roasted Breast of Duck/Root Vegetables/Herb Spätzle/Sorghum Mustard/Plum* ..... 40
- VIII. *\*Filet of Beef & Foie Gras/Asiago Cake/Asparagus/Cipollini Demi*.....50
- IX. <sup>G</sup>*\*Linz Prime Angus Striploin/Haricot Vert/Asher Blue & Sweet Potato Gratin/Sauce Perigourdine*..... 44
- X. *\*Border Springs Lamb/Braised Greens/Mushroom Barley/Minted White Balsamic Reduction*.....54
- XI. *\*Espresso Rubbed Kangaroo/Roasted Fennel/Crimini Mushrooms/Bacon Brussels/Herb Polenta/Confit Shallot*.....46
- XII. <sup>G</sup>*\*Bison Ribeye/Wilted Arugula/Heirloom Tomatoes/Fava Bean Ragout/Sauce Béarnaise*.....72

### Supplements:

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



## SPECIAL EDITIONS

- 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/

### 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.**