

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

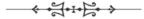
{MICHEL DE MONTAIGNE}

## CHAPTER I SALADS/SOUPS/STARTERS

I.	<sup>V</sup> Fried Green Tomato Salad/Arcadian Greens/Pickled Okra/Buttermilk & Pimento Dressing10
II.	<sup>V</sup> Apple Bibb Salad/Carrot/Heirloom Tomato/Asher Blue Cheese Dressing/Cucumber
III.	VG 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
v.	<sup>V</sup> Study of Mushrooms/Tempura Beech/Crimini/Tomato Risotto/Truffle Foam/Black Garlic
VI.	*Pan Seared Foie Gras/Brioche Toast/Poached Fruits/Hazelnut Croquant
VII.	<sup>G</sup> Sous Vide Octopus/Stir Fry/Rice Noodles/Kabayaki
VIII	.Maryland Blue Crab Cake/Remoulade/Sriracha/Citrus Chow-Chow/Greens
IX.	<sup>G</sup> Lobster Bisque/Citrus Cream/Truffles "Two Ways"
х.	*Seasonal Oysters Raw/Assorted Accoutrements
XI.	Asiago Baked Escargot (8)/Lemon-Garlic Butter/Mushrooms/Richland "All Most Rum" Crostini
	CHAPTER II MAIN COURSES
I.	
I. II.	*Jumbo Sea Scallops/Sesame Risotto/Stir Fry of Garden Vegetables/Kabayaki Glaze
II.	*Jumbo Sea Scallops/Sesame Risotto/Stir Fry of Garden Vegetables/Kabayaki Glaze
II. III.	*Jumbo Sea Scallops/Sesame Risotto/Stir Fry of Garden Vegetables/Kabayaki Glaze. 44  G *Sugar Seared Sea Bass/ Tomatoes/Fingerling Potato/Leek Cream/Citrus Salad
II. III. IV.	*Jumbo Sea Scallops/Sesame Risotto/Stir Fry of Garden Vegetables/Kabayaki Glaze. 44  G *Sugar Seared Sea Bass/ Tomatoes/Fingerling Potato/Leek Cream/Citrus Salad
II. IV. V. VI. VII.	*Jumbo Sea Scallops/Sesame Risotto/Stir Fry of Garden Vegetables/Kabayaki Glaze
II. IV. V. VI. VII.	*Jumbo Sea Scallops/Sesame Risotto/Stir Fry of Garden Vegetables/Kabayaki Glaze
II. IV. V. VI. VII.	*Jumbo Sea Scallops/Sesame Risotto/Stir Fry of Garden Vegetables/Kabayaki Glaze
II. IV. V. VI. VIII	*Jumbo Sea Scallops/Sesame Risotto/Stir Fry of Garden Vegetables/Kabayaki Glaze
II. IV. V. VI. VIII. IX.	*Jumbo Sea Scallops/Sesame Risotto/Stir Fry of Garden Vegetables/Kabayaki Glaze

## Supplements:

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



SPECIAL EDITIONS

I. GBacon-Brussels Sprouts

II.  ${}^{V}Truffled$  Mac &  $ar{C}heese$ 

III. GV Tomato-Herb Risotto

IV. GV Crispy Fingerling Potatoes

v. GV Sautéed Spinach & Mushrooms

## <sup>D</sup>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.

Vdenotes 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 FOODBOURNE ILLNESS.