

# 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. *Peach & Pork Salad/Green Onion/Pancetta/Spinach/Candied Pecans/Bacon Vinaigrette* ..... 14
- III. <sup>V</sup>*Compressed Watermelon Salad/Cucumber/Goat Cheese Ice Cream/Pickled Onion/Raspberry Vinaigrette* .. 12
- IV. <sup>V</sup>*Summer Caprese/Mozzarella/Basil Pesto/Arugula/Muffuletta/White Balsamic Vinaigrette* ..... 13
- V. *Heirloom Tomato Gazpacho/Shrimp/Sweet Peppers/Cucumber/Petite Croutons/Sherry Vinegar* ..... 14
- VI. <sup>V</sup>*Study of Mushrooms/Tempura Beech/Crimini/Tomato Risotto/Truffle Foam/Black Garlic*.....15
- VII. *\*Pan Seared Foie Gras/Brioche Toast/Fruits/Hazelnut Croquant/Syrups* ..... 23
- VIII. <sup>G</sup>*Sous Vide Octopus/Stir Fry/Rice Noodles/Kabayaki Glaze* ..... 15
- IX. *Lump Crab Cake/Chipotle Aioli/Citrus Relish/Petite Greens/Rémoulade*..... 14
- X. <sup>G</sup>*Lobster Bisque/Citrus Cream/Truffles "Two Ways"* ..... 20
- XI. *\*Seasonal Oysters Raw/Assorted Accoutrements* ..... 6 for 18 \*12 for 34
- XII. *Asiago Escargot{8}/Lemon-Garlic Butter/Mushrooms/Richland "Almost Rum" Crostini* ..... 16

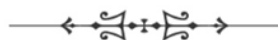


## CHAPTER II MAIN COURSES

- I. <sup>G</sup>*\*Jumbo Sea Scallops/Sesame Risotto/Stir Fry of Garden Vegetables/Thai Glaze*..... 44
- II. <sup>G</sup>*\*Filet of Seabass/Creamy Hominy/Cilantro/Avocado Relish/Red Pepper* ..... 54
- III. <sup>G</sup>*\*Seared Halibut & Softshell Crab/ Tomatoes/Fingerling Potato/Leek Cream/Citrus Salad* ..... 42
- IV. *\*Crab Topped Chilean Salmon/Ratatouille of Squash/Sauce Choron/Potato Nest/Wilted Arugula* ..... 38
- V. <sup>G</sup>*\*Butter Poached Lobster & Mahi-Mahi/Citrus Risotto/Bok Choy/Sauce Américaine*..... 48
- VI. *\*Pan Roasted Breast of Duck/Root Vegetables/Herb Spätzle/Sorghum Mustard/Peach Relish*..... 40
- VII. *\*Filet of Beef & Bone Marrow/Potato Pave/Asparagus/Cipollini Demi/Parsnip Crisps* ..... 50
- VIII. <sup>G</sup>*\*Linz Prime Angus Striploin/Haricot Vert/Asher Blue & Sweet Potato Gratin/Sauce Périgourdine*..... 44
- IX. *\*Beeler Pork Chop/Bacon-Brussels Sprouts/Herb Polenta/Grain Mustard Reduction/Roasted Bell Peppers*..... 42
- X. *\*Veal Chop & Foie Gras/Artichoke & Pepper Sauté/French Beans/Fingerling Potato/Red Wine Demi*..... 54
- XI. <sup>G</sup>*\*Espresso Rubbed Kangaroo/Roasted Fennel/Crimini Mushrooms/Bacon Brussels/Herb Polenta/Confit Shallot* ..... 46
- XII. <sup>G</sup>*\*Bison Ribeye/Garlic Scented Broccolini/Heirloom Tomatoes/Fava Bean Ragout/Sauce Béarnaise*..... 72

### 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/

### 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.**