

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 <i>Fried Green Tomato Salad/Arcadian Greens/Pickled Okra/Buttermilk & Pimento Dressings</i>	10
II.	<i>Peach & Pork Salad/Green Onion/Pancetta/Spinach/Candied Pecans/Bacon Vinaigrette</i>	14
III.	^V <i>Compressed Watermelon Salad/Cucumber/Goat Cheese Ice Cream/Pickled Onion/Raspberry Vinaigrette</i> ..	12
IV.	^V <i>Summer Caprese/Mozzarella/Basil Pesto/Arugula/Muffuletta/Champagne Mustard Vinaigrette</i>	13
V.	^V <i>Study of Mushrooms/Tempura Beech/Crimini/Tomato Risotto/Truffle Foam/Black Garlic</i>	15
VI.	[*] <i>Pan Seared Foie Gras/Brioche Toast/Fruits/Hazelnut Croquant/Syrups</i>	23
VII.	^G <i>Sous Vide Octopus/Stir Fry/Rice Noodles/Kabayaki Glaze</i>	15
VIII.	<i>Lump Crab Cake/Chipotle Aioli/Citrus Relish/Petite Greens/Rémoulade</i>	14
IX.	^G <i>Lobster Bisque/Citrus Cream/Truffles "Two Ways"</i>	20
X.	<i>Asiago Escargot{8}/Lemon-Garlic Butter/Mushrooms/Richland "Almost Rum" Crostini</i>	16



CHAPTER II MAIN COURSES

I.	^G <i>*Jumbo Sea Scallops/Sesame Risotto/Stir Fry of Garden Vegetables/Thai Glaze</i>	44
II.	^G <i>*Sugar Seared Sea Bass/ Tomatoes/Fingerling Potato/Leek Cream/Citrus Salad</i>	52
III.	[*] <i>Crab Topped Chilean Salmon/Ratatouille of Squash/Sauce Choron/Potato Nest/Wilted Spinach</i>	38
IV.	[*] <i>Whole Fried Bronzini/Sautéed Shellfish Stew/Saffron Cauliflower Rice/Fennel Slaw</i>	39
V.	[*] <i>Pan Roasted Breast of Duck/Root Vegetables/Herb Spätzle/Sorghum Mustard/Blackberry</i>	40
VI.	^G <i>*Linz Prime Angus Striploin/Haricot Vert/Two Potato Hash/Sauce Périgourdine</i>	44
VII.	[*] <i>Filet of Beef & Bone Marrow/Asiago Soufflé/Sweet & Spicy Greens/Onion Demi</i>	50
VIII.	[*] <i>Beeler Pork Chop/Red Cabbage & Apples/Sweet Potatoes/Grain Mustard Reduction/Roasted Bell Peppers</i>	42
IX.	[*] <i>Hemp Crusted Kangaroo/Roasted Fennel/Crimini Mushrooms/Cauliflower/Yukon Potato Terrine</i>	46
X.	^G <i>*Bison Ribeye/Garlic Scented Asparagus/Potato Pave/Beech & Truffle Mushrooms/Sauce Béarnaise</i>	72
XI.	^G <i>*Domestic Rack of Lamb/French Beans/Hearts of Palm/Eggplant/Fingerling Potatoes/Red Wine Jus</i>	56

Optional Supplements:

Gulf Shrimp {4} ♦8♦ Crispy Softshell Crab ♦15♦ Foie Gras {4 oz} ♦18♦ Butter Poached Lobster ♦16♦



SPECIAL EDITIONS (8)

- I. ^V*Truffled Mac & Cheese*
- II. ^{GV}*Tomato-Herb Risotto*
- III. ^{GV}*Crispy Fingerling Potatoes*
- IV. ^{GV}*Sautéed Spinach & Mushrooms*
- V. ^{GV}*Braised Red Cabbage & Apples*
- VI. ^V*Garden Ratatouille with Asiago Herb Crumb*
- VII. ^{GV}*Garlic Scented Asparagus*

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/Isabelle Dehner/Garette Mason/Micahel Barnes

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.**