

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 Fried Green Tomato Salad/Arcadian Greens/Pickled Okra/Buttermilk & Pimento Dressings	10
ii.	Roasted Beet Salad/Baby Kale/Whipped Goat Cheese/Cornbread Croutons/Creamy Herb Dressing	14
iii.	^V Poached Apple Salad/Celery/Radish/Asher Blue Cheese/Honey Oat Vinaigrette	12
iv.	^V Summer Caprese/Mozzarella/Basil Pesto/Arugula/Muffuletta/Balsamic Vinaigrette	13
v.	^V Study of Mushrooms/Tempura Beech/Crimini/Brûlée Sweet Potato/Truffle Foam/Black Garlic	15
vi.	*Pan Seared Foie Gras/Brioche Toast/Fruits/Hazelnut Croquant/Syrups	23
vii.	^G Sous Vide Octopus/Stir Fry/Rice Noodles/Kabayaki Glaze	15
viii.	*Fire Roasted Mackerel/Crusty Bread/Lemon/Confit Garlic/Fried Capers	15
ix.	Lump Crab Cake/Chipotle Aioli/Citrus Relish/Petite Greens/Rémoulade	14
x.	^G Lobster Bisque/Citrus Cream/Truffles "Two Ways"	20
xi.	Asiago Escargot{8}/Lemon-Garlic Butter/Mushrooms/Richland "Almost Rum" Crostini	16
xii.	Seasonal Oysters Raw/Assorted Accoutrements	6 for 18 * 12 for 34

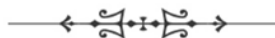


CHAPTER II *main courses*

i.	^G *Jumbo Sea Scallops/Sesame Risotto/Stir Fry of Garden Vegetables/Thai Glaze	44
ii.	^G *Sugar Seared Sea Bass/ Tomatoes/Fingerling Potato/Leek Cream/Citrus Salad	52
iii.	*Crab Topped Chilean Salmon/Ratatouille of Squash/Sauce Choron/Potato Nest/Wilted Spinach	38
iv.	^G *Crispy Snapper Veracruz/Tomatoes/Olives/Brown Rice/Avocado/Onion Mojo/Lime	40
v.	*Georgia Olive Oil Poached Halibut/Eggplant Caponata/Dino Kale/Cauliflower Rice/Tobikko	42
vi.	*Pan Roasted Breast of Duck/Root Vegetables/Herb Spätzle/Sorghum Mustard/Plum	40
vii.	^G *Linz Prime Angus Striploin/Haricot Vert/Fingerling Potato Hash/Sauce Périgourdine	44
viii.	*Butter Poached Lobster & Filet of Beef/Asiago Soufflé/Sweet & Spicy Greens/Onion Demi	59
ix.	*Beeler Pork Chop/Candied Brussels Sprouts/Biscuit Bread Pudding/Grain Mustard Reduction	42
x.	*Hemp Crusted Kangaroo/Roasted Fennel/Crimini Mushrooms/Cauliflower/Potato Pave	46
xi.	^G *Bison Ribeye/Garlic Scented Asparagus/Herb Polenta/Beech & Truffle Mushrooms/Sauce Béarnaise	72
xii.	^G *Domestic Rack of Lamb/French Beans/Hearts of Palm/Eggplant/Fingerling Potatoes/Red Wine Jus	56

Optional Supplements:

Gulf Shrimp {4} ♦8 ♦ Foie Gras {4 oz} ♦18 ♦ Butter Poached Lobster ♦16 ♦



SPECIAL EDITIONS (8)

- i. ^V**Truffled Mac & Cheese**
- ii. ^G^V**Tomato-Herb Risotto**
- iii. ^G^V**Crispy Fingerling Potatoes**
- iv. ^G^V**Sautéed Spinach & Mushrooms**
- v. ^V**Garden Ratatouille with Asiago Herb Crumb**
- vi. ^G^V**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/Garette Mason

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.**