

DINNER



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

{ MICHEL DE MONTAIGNE }



CHAPTER I SALADS/SOUP/STARTERS

I.	^V Heirloom Tomatoes/Arugula/Burrata/Lemon-Basil Vinaigrette/Muffaletta.....	12
II.	^V Compressed Watermelon Salad/Goat Cheese Ice Cream/Cucumber/Raspberry Vinaigrette.....	11
III.	^{GV} Bosc Pear Salad/Pickled Onions/Shakerag Blue Cheese/Pistachio/Saffron-Yogurt Dressing.....	11
IV.	^V Fried Green Tomato Salad/Arcadian Greens/Pickled Okra/Buttermilk & Pimento Dressings.....	8
V.	^V Study of Mushrooms/Beech/Shiitake/Tomato Risotto/Truffle Foam/Black Garlic.....	15
VI.	*Trio of Foie Gras (Brul�e/Ice Cream/Seared)Shakerag Bread Pudding/Hibiscus Rum Syrup.....	24
VII.	^G Charred Octopus/Sugar Snap Peas/Peppers/Mushrooms/Cabbage/Sweet Soy Sauce.....	13
VIII.	Maryland Blue Crab Cake/Remoulade/Chipolte Aioli/Sriracha/Citrus Chow-Chow.....	12
IX.	*Crab & Tuna Ceviche/Avocado/Grapefruit/Micro Greens/Jalape�o.....	16
X.	Lobster Bisque/Citrus Cream/Lobster Tots.....	14



CHAPTER II MAIN COURSES

I.	^G *Alaskan Halibut & Lobster/Forest Mushrooms/Leeks/Petite Tomatoes /Fava Beans.....	46
II.	*Sea Scallops & Fried Soft Shell Crab/Bok Choy/Mushroom Risotto/Fire Roasted Pepper Coulis.....	41
III.	*Togarashi Spiced Red Snapper & Crispy Calamari/Broccolini/Potato/Jalape�o-Green Garlic Aioli.....	38
IV.	*Hemp Crusted Mackerel/Cauliflower Rice/Fire Roasted Artichokes/Fennel Salad/Umami Vinaigrette.....	38
V.	*Black Drum/Grilled Endive Salad/Creamy Herb Polenta/Carrot Gastrique.....	41
VI.	*Bison Ribeye/Semolina Souffl�e/Forest Mushrooms/Sugar Snap Peas/Sauce Choron.....	60
VII.	^G *Confit Breast of Duck/Crimson Lentil Ragout/Broccolini/Plum Demi.....	46
VIII.	*Duo of Beef{Filet • Ribeye Eye}/Asparagus/Candied Heirloom Carrots/Fingerling Potatoes.....	46
IX.	^G *Prime Strip Steak/Bacon-Brussels Sprouts/Caramelized Sweet Potatoes/Cherry Demi.....	41
X.	^G *Veal Loin & Vanilla Bean-Butter Poached Lobster Tail/Truffle Pea Risotto/Summer Squash.....	56
XI.	Potato Gnocchi Bolognese (Beef • Pork)/Mozzarella/Spinach/Tomato Sauce.....	28
XII.	*Lamb Loin/Potato Pave/Roasted Cauliflower/Charred Artichokes/Asparagus/Onion Jus.....	55
XIII.	*Wagyu Flat Iron/Au Gratin Potatoes/Spinach/Fennel/P�rigourdine.....	65

Supplements:	Blackened Shrimp {4} • 8 •	Foie Gras • 15 •
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SPECIAL EDITIONS • 6 •

- I. ^GBacon-Brussels Sprouts
- II. ^VTruffled Mac & Cheese
- III. ^{GV}Yuzu Scented Saut ed Asparagus
- IV. ^{GV}Braised Spinach & Mushrooms
- V. ^{GV}Truffle-Pea Risotto
- VI. ^{GV}Crispy Fingerling Potatoes

 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/Justin Earl
CARSON YOUNG, Wine Director

FOOTNOTES:

State sales tax will be added to your order.

\$1.50 split check fee \$5.00 split entr e 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.