



AMUSE BOUCHE

APPETIZER

Smoked Burrata Cheese Green Tomato

deconstructed burrata cheese spherification | fava salad | cured fennel

-or-

Hunting Grounds Quail Pate

bourbon marinated | sorghum popcorn | pickled vegetables | satsuma orange jelly

-or-

Florida Coast Tuna Crudo

citrus salmorejo cream | osetra caviar | squid ink sourdough crostini

SALAD

Baby Red Oak Lettuce Salad

space barn farm pink oyster mushrooms | summer truffles | seasonal asparagus | caviar lime vinaigrette

-or-

Kohlrabi Carpaccio

local seasonal mushrooms | shaved turnips | avocado cream | evoo

ENTREE

Georgia Softshell Crab

light crisp batter | fresh garlic root | purple asparagus | bottarga cream

-or-

Wild Striped Bass

sage gnocchi | champagne beurre blanc | salmon roe | fiddleheads

-or-

Picanha

riverview farm grits & serrano ham cakes | english peas | morel mushroom demi

-or-

Moulard Duck Magret

basted with goose fat & garlic | parsnip cream | buttermilk corn breadcrumbs | blueberry demi glaze

-or-

Barnsley Garden Spaghetti Squash Tortellini

collard greens | kombu & mushrooms brodo

DESSERT

Georgia Grown Strawberries Pana Cotta

vanilla pineapple chutney

-or-

Local Peaches Baked Cobbler

tahitian vanilla ice cream

-or-

Sorbets & Ice Cream

rhubarb & strawberry | shisho | sweet tea ice cream

Three Courses \$95 with wine pairing \$145

Four Courses \$125 with wine pairing \$175



Executive Chef Javier Cuesta

CONSUMING RAW AND UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.