



~ Appetizer ~

NAPA CABBAGE SALAD \$11

Carrots, Radishes, Pecorino Cheese, Shiitake Mushrooms, Fried Peanuts, Yuzu Ginger Vinaigrette

CHILLED OYSTERS ROCKEFELLER \$15

Leek Pudding, Gremolata, Pernod, Applewood Bacon, Smoked Paprika Focaccia

SMOKED SALMON PARFAIT \$14

Cucumber Gelée, Caraway Seed Crust, Mustard Chantilly, Smoked Salmon Caviar, Crispy Capers, Red Endive

BUTTERMILK FRIED ARTICHOKE HEART \$13

Parsnip Puree, Tomato Marmalade, Black Truffle Pesto, Basil, Baby Spinach, Prosciutto

 NIMAN RANCH PORK CHEEK \$14

Spaghetti Squash, Pickled Green Apple, Crispy Kale, Herb de Provence Glacé

LA BELLE FARMS FOIE GRAS \$23

Toasted Banana Bread, Sour Pecan Gel, Cocoa Nibs, White Chocolate Mousse

~ Main Course ~

LOUP DE MER \$35


King Trumpet Mushrooms, Saffron Daikon "Noodles", Spring Pea Cake, White Soy Beurre Blanc, Wasabi Tendrils

 PIEDMONTESE BEEF* \$36

Garlic Rosemary Potatoes, Baby Carrots, Asparagus, Blue Cheese Espuma, Honey Cabernet Demi, Peppercorn Dust

 SEA SCALLOPS \$36

Jalapeño Corn Flan, Grilled Zucchini, Blood Orange Vinaigrette, Beet Puree

 TUNA "STEAK" \$38

Bearnaise Potato Hash, Pepperade, Haricot Verts, Chassuer Glace, Hollandaise

 COFFEE BRINED ANTELOPE* \$40

Sorghum Sweet Potato Mouseline, Braised Greens, Pineapple Relish, Shishito Peppers, Coconut Crema

LOW COUNTRY FIELD PEA CASSOULET \$32

Caramelized Barley, Truffles, Vegan Bacon, Mushrooms, Pearl Onions, Leeks, Carrots, Collards, Veggie Glace

 BENNE CRUSTED DUCK BREAST* \$35

White Peach Grits, Broccoli, Carmelized Shallots, Sour Vanilla Tea Demi Glacé

KAFFIR LIME BLACKENED CATFISH \$34

Crab Mac n' Cheese, Fava Bean Puree, Celery Heirloom Tomato Crudo

~ Sweet Finish ~

APPLE CRISP SOUFFLÉ \$12

Salty Caramel, Streusel, Chai Ice Cream

CHOCOLATE BENNÉ CAKE \$11

Jivara Mascarpone, Ganache, Benné Butter, Lace Cookie

PECAN PIE BREAD PUDDING \$11

Vanilla Ice Cream, Flaky Pastry, Candied Pecans

ISLAND BOMBÉ \$11

Guava Moussé, Yuzu, Passion Fruit, Mango

SWEET TEA ICE CREAM SANDWICH \$10

Lemon Curd, Raspberry Coulis, Peach Preserves

A CHEF'S FIVE COURSE TASTING MENU IS AVAILABLE DAILY FOR \$90 / WITH WINE PAIRINGS \$130

EXECUTIVE CHEF — MARC COLLINS PASTRY CHEF — SCOTT LOVORN



DENOTES GLUTEN FREE ITEMS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

20% SERVICE CHARGE WILL BE ADDED FOR PARTIES OF 6 OR MORE