



~ 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, Chasseur 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