

## **Cold Appetizers**

### **Asparagus Vichyssoise \$8**

White Truffle and Pistachio Gelato

### **Beef Tartar \$12**

Grilled Sourdough, Pickled Garlic, Sriracha Aioli

### **Roasted & Raw Beets \$8**

Whipped Chevre, Pistachio Pistou, Orange, Vin Cotto

### **Caesar Salad \$8**

White Anchovy, Grana Padano Cheese, Sour Dough Crostini

### **Shrimp “Cocktail” \$11**

Cold Poached, House Made Hummus, Kanzuri Cocktail Sauce

### **Field Greens \$8**

White Balsamic Vinaigrette, Cranberry, Spiced Pecans, Point Reyes Blue Cheese

## **Hot Appetizers**

### **She-Crab Soup \$8**

Blue Crab, Dry Sherry, Crab Roe

### **Lamb Ribs \$10**

Hickory Smoked, Dark Chocolate

### **Pork Belly \$10**

Mustard Orzotto, Illy Espresso Glaze

### **Blue Crab Cake \$10**

Potato Crust, Savoy Cabbage Slaw, Green Herb Coulis

### **Savory Vegetable Profiterole \$11**

Gruyere Cheese, Wild Mushroom Ragout, Fresh Thyme

### **Low Country Carbonara \$13**

Carolina Quail, Sweet Onion “Impasta”, Smokey Bacon Crème Fraiche

# Main Courses

## **Free Range Chicken \$22**

Potato Puree, Brussels Sprouts, Firefly Vodka Jus

## **Icelandic Cod \$24**

Brandade, Melted Leeks, Green Tomato Vin Blanc

## **Paccheri Pasta \$20**

Olives, Pearl Onions, Basil, San Marzano Tomatoes

## **Lamb in Two Preparations \$27**

Loin & Shoulder, Piquillo Pepper, Eggplant Caponata

## **Beef Tenderloin \$27**

Sweet Corn and Haricot Vert Succotash, Chimichurri

## **Organic Salmon \$22**

Tuscan Farro Salad, Fennel Pollen, Cucumber Vinaigrette

## **Beef Short Ribs \$27**

Poached Pear, Moretti Polenta, Saba, Pistachio Gremolata

## **Misoyaki Duck \$29**

White Miso Glaze, Apple Compote, Celeriac Puree, Peanuts

## **Diver Scallops in Two Preparations \$28**

Asparagus and Prosciutto Fricassee, Aerated Mustard Vinaigrette

## **Chef's Tasting Menu \$75**

Chef's Six Course Menu Created Daily

*\*Chef's Tasting Entire Table Only Please\**

*Executive Chef  
Nate Whiting*

*Sous Chef  
Jesse Sutton*

*-Staff-*

*Sous Chef  
Jack Childress*