



## 1st Course

- Roasted Beet Salad . Warm Camembert . Amaretto Crème Fraiche 9  
Beef Tartare & Fried Oysters . Spring Onion-Shallot Confit . Parmesan . Garlic Chips 12  
Lump Crab . Jicama Melon Salad . Lime-Guava Vinaigrette . Black Sesame Seeds 16  
Smoked Scallop Salad . Endive . Celery Hearts . Rhubarb . Red Grapes 10  
Heirloom Tomato Salad . Fromage Blanc . Basil . Balsamic-Port 12  
Bone Marrow Brulee . Gingered Peach . Buttered Brioche . Smoked Almond Crumble 12

## 2nd Course

- Seared Sea Scallop . Spinach . Speck . Brown Butter . Pine Nuts 12  
Crispy Shrimp . Avocado . Lettuce . Poppy Seed Dressing 14  
Braised Beef Short Ribs . Ramps . Watermelon Radish . Sprouts 12  
Crisp Pork Belly . Fried Egg . Braised Escarole . Salsa Verde 12  
Cream of Market Vidalia Onion Soup . Buttered Crouton . Gruyere Cheese . Chives 8  
Potato Gnocchi . Artichoke-Tomato Confit . Parsley . Parmesan 10

## 3rd Course

- Pan Seared Branzino . Glazed Salsify . White Balsamic Agrodolce . Currants . Chives 24  
Baked Halibut . Pulled Pork Shoulder . Green Chilis . Melted Onions . Coriander 28  
Grilled Lamb Striploin . Roasted Carrots . Spinach Salad . Honey-Cumin Glaze 30  
Roasted Duck Breast & Leg Confit . Potato Fennel Terrine . Vanilla-Orange Butter 26  
Charred Beef Tenderloin . Potato Puree . Smoked Caramel Onions . Espresso Crust 32

*Five Course Grand Tasting Menu* 65

with appropriate wine pairings 95

*Seven Course Chef's Tasting Menu* 85

with appropriate wine pairings 125

David J. Bull  
Executive Chef

Devan Gernert  
Sous Chef