



# MENU



FEBRUARY 14, 2019

*Please select one item for each course.*

1

petite wild boar osso buco, crispy Anson Mills grits cake, guanciale pan jus  
roasted cauliflower and aged white cheddar bisque, crispy pancetta  
grilled pear salad, Camembert, candied pecans, maple Dijon vinaigrette

2

pepper-seared beef tenderloin, zinfandel blackberry reduction,  
Roth Creamery buttermilk blue, herbed onion rings, speck-wilted balsamic Tuscan kale,  
chive and sour cream whipped Yukon potatoes  
pomegranate-braised locally raised chicken,  
Vadouvan curried coconut broth, minted couscous with vegetable brunoise  
seared grouper, preserved lemon,  
Pommery-thyme velouté, grilled asparagus, herb-roasted creamers  
black bean and quinoa cake, roasted butternut purée,  
shredded Brussels sprout and jicama slaw, pumpkin seed molé, crème fraîche

3

chocolate hazelnut seduction tart, raspberry coulis, Frangelico chantilly  
warm butterscotch blondie, buttermilk-clementine ice cream, candied orange peel  
white chocolate passionfruit cheesecake crème brûlée, lemon-lavender gingersnaps

Alcohol, gratuity, and tax are not included. Eighteen percent gratuity will be added to your final bill. No discounts applicable.

