



SPRING 2022
Executive Chef/Partner Eric Stalnaker



Our **SIX COURSE TASTING MENU**

Thoughtfully designed and prepared, our tasting menu features six courses: an appetizer, soup, salad, sorbet, entrée, and dessert. Served to you with care, each ingredient, texture, and flavor will compliment every dish to tell a story.

Bon appétit!

75

A la carte orders welcome.

Our **APPETIZERS**

Avocado Crab Napoleon _____ 25

A creamy avocado spread and lump crab layered with a crisp parmesan wafer. Served with lime sour cream and roasted garlic red chili mayo.

Charcuterie Board _____ 24

Fresh daily selection of cured meats, cheeses, pates or terrines, olives, dips and mustards.

Norwegian Salmon _____ 25

Pan seared thinly sliced Salmon with lemon butter, chives, oyster mushrooms and tomato concasse.

Our **SOUP**

Shrimp Bisque _____ 16

A creamy delightfully smooth soup served with dill crème fraiche, diced shrimp and crostini.

Our **SALADS**

Spring Panzanella _____ 18

Pan fried French baguette pieces tossed in virgin olive oil with cucumbers, tomatoes, asparagus, pickled onions, whole herb leaves, buttermilk dressing and toasted sunflower seeds.

Pocket Greens _____ 18

Mixed greens served in a lettuce leaf with roasted tomatoes, onions, feta cheese and apricot vinaigrette. Finished with toasted almonds, micro greens and a dill cracker.

Our **SORBET**

Refreshing, palate cleansing house made sorbet.

No substitutions please.

Please advise your server if you have food allergies or intolerances.

Our **ENTRÉES**

Filet of Beef Tenderloin _____ 40

Grilled with tomato confit, roasted shallot demi-glace, fried basil leaf and truffle potato hash.

Veal Scaloppini _____ 46

Lightly pounded veal cutlet tossed in our house coffee rub and sautéed. Finished with orange turmeric cream, lemon rosemary risotto and mushroom ragout.

Vegetarian Bhajia _____ 29

Fresh vegetable medley battered and fried. Served with ginger shitake dashi, tamarind curry yogurt, Spanish red bean frittata, a fresh cucumber, carrot and apple salad in a light mustard vinaigrette with toasted pumpkin seeds.

Mahi mahi _____ 41

Grilled Mahi Mahi tossed with our house fish rub. Served with a crema pepper herb oil, grilled shrimp and ginger cilantro cheddar grits.

Quail _____ 43

Grilled BBQ dry rubbed Quail with a cranberry bourbon demi-glace. Duck leg confit, plum yogurt and a sesame soy root vegetable coleslaw.

A la carte **SIDES**

Starch

Gratin Dauphinois Potatoes _____ 7

Baked thinly sliced potatoes layered with cream and garlic.

Vegetable

Market _____ 7

Our **DESSERTS**

Cheesecake _____ 16

Chef's daily selection of house-made cheesecake.

Raspberry Pinwheel _____ 16

Pastry filled with sugar and cardamom, rolled then baked. Topped with a raspberry sugar glaze and served with mascarpone cream, roasted almond praline, raspberry coulis, fresh raspberries and lemon syrup.

Banoffee _____ 16

Double chocolate peanut butter custard on a chocolate cookie crust base with fried banana's, peanut crumbles, banana tuile and a brown butter vanilla cream.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.