



SUMMER 2023
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!

80

A la carte orders welcome.

Our **APPETIZERS**

- Duck Taco** _____ 24
Soft flour tortillas filled with duck confit, manchego cheese, greens, pickled onions, raspberry salsa, and cilantro crema.
- Charcuterie Board** _____ 24
Fresh daily selection of cured meats, cheeses, pâtés or terrines, olives, dips, and mustards.
- Shrimp Curry** _____ 26
Grilled curried shrimp with orange aioli, cheesy grits, and corn tomato salad.
- Smoked Trout** _____ 23
House-smoked trout served with pepper relish, dill whipped cream, and a cucumber fennel salad.

Our **SOUP**

- She Crab** _____ 16
A creamy blend of crab, herbs, and spices served with crisp pita chips.

Our **SALADS**

- Caprese** _____ 20
Heirloom tomato slices with buffalo mozzarella, balsamic syrup, basil oil, sea salt, and cracked black pepper.
- Summer Greens** _____ 18
Fresh greens tossed in a vanilla raspberry dressing with peppered chevre, cherry tomato, toasted almonds, and seeded crackers.
- Baby Spinach** _____ 19
Baby spinach with an apple cider vinaigrette, bacon, toasted pecans, Granny Smith apples, roasted shallots, garlic croutons, and pickled egg.

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** _____ 44
Smoked then grilled filet of beef tenderloin topped with tomato confit, basil pesto, King trumpet mushrooms, and port demi-glace.
- Red Snapper** _____ 45
Sautéed pecan-crust Red Snapper with a roasted pepper Cajun cream, sweet corn rice cake, and jicama coleslaw.
- Chicken Curry** _____ 34
Curried chicken with lime cilantro yogurt, toasted cashews, rosemary risotto, and cucumber relish.
- Vegetarian Delight** _____ 29
Tea sandwich, open-faced multigrain bread with herbed chickpea puree, basil yogurt, blistered tomato, and balsamic syrup. Mushroom tortellini tossed in a lemon cream and Alooki Tippi, an Indian potato cake, and chucumber salad.
- Flat Iron Au Poivre Vert** _____ 42
Grilled flat iron steak with a brandy green peppercorn cream sauce and crispy onion straws.
- Pork Tenderloin** _____ 41
Grilled pork tenderloin tossed in a chaat masala spice rub with jalapeno aioli, grilled pineapple relish, and fava beans.

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.
- Crème Brûlée** _____ 16
A white chocolate orange vanilla custard with a caramel sugar top.
- Shrikhand Parfait** _____ 16
A strained curd flavored with saffron, cardamom pod and honey, layered with vanilla Chantilly and topped with toasted almonds and pistachios.
- Strawberry Layer Cake** _____ 16
Vanilla sponge cake with strawberries in syrup, pastry cream and whipped cream. Topped with strawberry coulis and fresh strawberries.

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