

## 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**

- Charcuterie** \_\_\_\_\_ 25  
A curated selection of fine cured meats, artisanal cheeses, and gourmet accompaniments.
- Vegetable Spring Roll** \_\_\_\_\_ 21  
Chilled rice paper rolls filled with pickled cabbage, roasted peppers, carrots, cucumbers, and shiitake mushrooms, lightly tossed in a vinaigrette. Served with sesame noodles, Vietnamese nuoc cham, peanut sauce, and hoisin dipping sauce.
- Smoked Short Rib** \_\_\_\_\_ 24  
Tender smoked short rib served with roasted garlic risotto, drizzled with port syrup and accompanied by pita crackers.
- Salmon Sushi Cup** \_\_\_\_\_ 24  
Nori cups filled with sushi rice, fresh salmon, ginger shiitake dashi, and topped with a chili garlic sauce.

### Our **SOUP**

- She Crab Soup** \_\_\_\_\_ 16  
A rich, creamy she crab soup finished with infused herb olive oil and served with crispy crostinis.

### Our **SALADS**

- Fall Greens Salad** \_\_\_\_\_ 17  
Fresh greens with herbs, feta, oven-roasted tomatoes, balsamic vinaigrette, toasted almonds, and turmeric crackers.
- Farro Salad** \_\_\_\_\_ 18  
Nutty farro grains tossed with greens, roasted butternut squash, cauliflower, apples, and pecans. Finished with a honey mustard poppy seed vinaigrette and Asiago cheese.

### Our **SORBET**

Refreshing, palate cleansing house made sorbet.

No substitutions please.  
Please advise your server if you have food allergies or intolerances.

### Our **ENTRÉES**

- Muscovy Duck** \_\_\_\_\_ 48  
Pan-seared duck breast with a crispy rice croquette, finished with cranberry demi-glace and sweet onion marmalade.
- Steak Diane** \_\_\_\_\_ 48  
Filet of beef tenderloin, pan-seared and served with wild mushrooms, cognac demi-glace, and green onion mashed potatoes.
- Curried Shrimp with Basil** \_\_\_\_\_ 42  
Succulent shrimp served over creamy cheese grits, topped with lemon aioli and mango chutney.
- Flat Iron Steak** \_\_\_\_\_ 43  
Grilled flat iron steak with our house coffee rub, served with herb butter and julienned chili fries.
- Grilled Mahi** \_\_\_\_\_ 42  
Grilled mahi-mahi with an orange ginger glaze, paired with Sriracha aioli and soy tahini sticky rice with cilantro.
- Vegetarian Dish** \_\_\_\_\_ 31  
Wild mushroom risotto with shaved Parmesan, butternut leek gratin, and Salvadoran Vada (an Indian fritter made with tapioca, peanuts, and chilies). Served with honey sesame yogurt and lime curry aioli.

### Our **DESSERTS**

- Cheesecake du Jour** \_\_\_\_\_ 16  
Our chef's selection of seasonal cheesecake, made fresh daily.
- French Apple Tart** \_\_\_\_\_ 16  
An granny smith tart, served with apple panna cotta and an almond tuile..
- Steamed Vanilla Cake** \_\_\_\_\_ 16  
Soft vanilla cake with coconut custard, accompanied by pear chutney and port syrup.
- Chocolate Turtle Cake** \_\_\_\_\_ 16  
Triple chocolate cake layered with chocolate ganache, candied pecans, caramel, white chocolate, and milk chocolate sauce.

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