



FIRST COURSE

Steak Tartare*

tomato dijon, capers, gaufrette potato chips

Seasonal Salad

*little leaf greens, tomato, artichokes, kalamata olives,
pickled red onion, feta, pita, tzatziki dressing*

Crab Cakes

pickled carrots, scallions, remoulade, frisée

MAIN COURSE

Grilled 12oz Ribeye

*bleu cheese mashed potatoes, asparagus,
bone marrow black garlic butter*

Faroe Island Salmon*

fregola, grilled summer vegetables, tomato vinaigrette (DF)

Lobster & Corn Ravioli

roasted tomato, baby kale, vodka cream sauce, fried basil

Risotto Primavera

*eggplant, snow peas, carrot, tomato,
mushroom, pepper, parmesan (GF)*

Slow Roasted Pork Shoulder

cheddar grits, pepper jelly, pork-braised collard greens (GF)

DESSERT

Pineapple Crème Brûlée

toasted coconut, coconut cookies

Triple Chocolate Crunch Cake

whipped cream, raspberry sorbet

\$69 Per Person

Subject to Seasonal Change