

Chef's Tasting Menu

Arugula and Watercress Salad

Berries, Roquefort, Spiced Pecans, Sweet Onion Balsamic
Trebbiano, "Le Creete" Ottella, Italy, 2017

Pozole Rojo

Mexican Pork and Hominy Stew

Cilantro, Lime, Crema
Garnatxa Blanca, En Numeros Vermells, Priorat, Spain, 2016

Jumbo Lump Crab Cake

Pickled Green Bean Relish, Mustard Crème Fraîche
Chardonnay, Domaine Les Vieux Murs, Pouilly-Fusse, France, 2018

Smoked Rohan Duck Breast

Butternut Squash Puree, Braised Pearl Onions, Black Berry Agro Dolce
Pinot Noir, Capioux "Pisoni Vineyard", Santa Lucia Highlands, California, 2016

Blood Orange Panna Cotta

Granola, Blueberry, Dried Apricot
Blanc de Noir, Gonet-Medeville, Champagne, France, NV

*Tasting Menu Offered at 90 per person;
Intended to be enjoyed by the entire table*

Sommelier Wine Pairings: 65

General Manager: Brandon Wheeler
Restaurant Manager: John Leight
Executive Chef: Johnathan Leonard
Sous Chef: Jesse Rice