



For the Table

Sweet Jesus Oyster - Maple Sabayon - Citrus - Chive
6 Oysters and Half Bottle Ayala, Champagne 39
12 Oysters and Full Bottle Laurent Dauphin, Tradition, Champagne 55

1st Course

Fall Tomato Cream - Balsamic - Parmesan - Basil 12

Shrimp Ceviche - Virginia Ham - Celery Leaf - Avocado 14

Roast Beet - Chèvre - Walnut - Burst Grapes - Orange Vin 11

Veal Meatball - Basil - Pecorino - French Tomat 15

Main

Beef Filet* - Demi - Potato - Forest Mushroom - Watercress 49

Carrot Pancake - Muscadine - Wheat - Smoked Onion - Walnut 38

Venison Stew - Potato - Cheddar - Grilled Baguette 46

Seared Crab Cake - Carrot Crème - Peas - Fennel - Cherry Bacon Vin 46

Ocean Trout - Bourbon - Cucumber - Heirloom Grits - Caviar 45

Berkshire Pork - Sweet Potato - Smoked Onion - Miti Bleu Cheese 44

Dessert

Chocolate - Chocolate - Chocolate 13

Bread Pudding - Knob Creek Bourbon Caramel - Vanilla Ice Cream 13

Coconut Mousse - Brown Sugar - Banana - Raspberry 12

Artisanal Cheese - Carrot & Apricot - Preserved Walnut - Onion 14

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food-borne illness.
A gratuity of 20% will be added to parties of 8 or more