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**1<sup>st</sup> Course**

Fall Tomato Cream ~ Balsamic ~ Parmesan ~ Basil **12**

\*Atlantic Shrimp ~ Cocktail Sauce ~ Lime Cream ~ Cured Lemon ~ Smoke **14**

Spinach ~ Roasted Beet ~ Chevre ~ Almonds ~ Apple ~ Rose Vin **12**

Carozza ~ Fried Baguette ~ Marinara ~ House Pulled Mozz **14**

**Main**

\*Dry Aged Filet ~ Demi Cream ~ Potato ~ Sweet Carrots **46**

Seared Crab Cake ~ Tartar Cream ~ Asparagus ~ Carrot ~ Maple Vin **42**

Quail Breast ~ Butter Grits ~ Mr.Dippy ~ Forrest Mushroom **45**

\*Ahi Tuna ~ Fried Rice ~ Soy Reduction ~ Herb Oil ~ Sunny Egg **45**

\*New Zealand Lamb ~ White Bean Ragout ~ Onion Sauce ~ Peas **51**

Sweet Potato Gnocchi ~ Brown Butter ~ Forest Mushrooms ~ Ricotta ~ Bacon **39**

**Dessert**

Chocolate Torta Polla ~ Raspberry Cream ~ Ladyfinger Dust **13**

Tiramisu ~ Orange ~ Shaved Chocolate ~ Raspberries **14**

Bread Pudding ~ Knob Creek Bourbon Caramel ~ Vanilla Ice Cream **13**

Artisanal Cheese ~ Carrot & Apricot ~ Preserved Walnut ~ Onion **14**

\*Consuming raw or undercooked meats, poultry, seafood,  
Shellfish or eggs may increase your risk of food-bourne illness.

However, the chef would also like to inform you that  
overcooking a steak or fresh seafood is a crying shame.

a gratuity of 20% will be added to parties of 8 or more