

ARTISANAL

FIRST COURSE

Yellowfin Tuna Tartare

Ponzu, Lemon, Lime, Cucumber, Crispy Rice

•

Smoked Baby Beet & S.C. Peaches

Springhouse Lettuces, Citrus, Cucumbers

Aged Red Wine Vinaigrette

•

Lobster & Raviolis

Lobster Bisque, Rice Paper Chip, Scallion Foam

•

Burrata & Local Heirloom Tomatoes

Roasted Corn, Sherry Vinaigrette, Arugula

Roasted Pepper Purée

•

15 Layer Lasagna with Black Summer Truffles

Oyster Mushrooms, Marcona Almonds

San Marzano Marinara

•

Veal Sweetbreads

Potato Pavé, Hazelnut Foam, Mustard Cream, Blackberries

•

Osetra Caviar (\$125/oz)

Crème Fraîche, Blinis, Traditional Accompaniments

FOR THE TABLE

Pimento Cheese Scones (\$14 Supplement)

Sorghum Butter & Pepper Jelly

Pommes Frites (\$15 Supplement)

Garlic Herb Butter, Pecorino Romano & White Cheddar

MAIN

Atlantic Halibut*

Trumpet Mushrooms, Israeli Couscous
Marinated Peppers, Saffron Tomato Broth

•

Seabass*

Miso-Parsnip Purée, Sesame Bok Choy, Caramelized Eggplant

•

North Carolina Clams, Shrimp, & Tagliatelle

Oyster Mushrooms, Snap Peas, White Wine Garlic Sauce

•

Grilled Lamb Loin*

Dijon, Arborio Risotto, Pistou
Tomato Petals, Hunter's Sauce

•

Berkshire Pork Chop*

Brussels Sprouts, Baby Carrots, Charred Radicchio
Chimichurri, Grilled S.C. Peaches & Golden Raisins

•

48 Hour Beef Short Rib

Potato Purée, Broccoli Rabe, Sage, Sauce Bearnaise
Grilled Shishito Relish

•

Prime Filet Beef Wellington (\$25 Supplement)*

En Croute, Mushroom, Dijon, Spinach
Brandy Peppercorn Cream, Cipollini Onion, Broccolini

3 COURSE PRIX – FIXE MENU / \$105 PER GUEST

21% SERVICE CHARGE WILL BE ADDED TO EACH CHECK

We respectfully decline substitutions.