

# ARTISANAL

## FIRST COURSE

### **Yellowfin Tuna Tartare with Mango Cucumber Relish**

Ponzu, Thai Basil Broth, Togarashi Rice Paper

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### **Poached Pear & Roasted Fall Squash**

Candied Walnuts, Stracciatella Cheese, Arugula, Golden Raisins

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### **Seared Octopus with Pork Dumplings**

Ginger Soy Glaze, Asian Pork Broth

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### **Sweet & Sour Calamari**

Napa Cabbage Shiitake Slaw, Wasabi Aioli, Sesame

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### **St. Louis Ribs**

Black Garlic Honey Barbecue, Lime Zest

Corn & Roasted Pepper, Pistachios

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### **Duck Confit Ragout & Mushroom Agnolotti**

Whipped Foie Gras, Orange Gremolata

Parmesan, Tomato- Duck Jus

## FOR THE TABLE

### **Pimento Cheese Scones (\$14 Supplement)**

Sorghum Butter & Pepper Jelly

### **Pommes Frites (\$15 Supplement)**

Garlic Herb Butter, Pecorino Romano & White Cheddar

**MAIN**

**Halibut\***

Local Oyster Mushrooms, Israeli Couscous, Marinated Peppers

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**Seabass\***

Miso-Parsnip Purée, Sesame Napa Cabbage & Oyster Mushrooms  
Caramelized Eggplant

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**Mediterranean Style Seafood Bouillabaisse**

Shrimp, Lobster, PEI Mussels, Seabass  
Pee-wee Potatoes, Baguette with Rouille, Saffron Tomato Broth

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**Grilled Lamb T-Bones\***

Roasted Beech Mountain Fingerling Potatoes, Snap Peas  
Mint Apple Chimichurri

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**Veal Osso Buco**

Mushroom Risotto, Broccolini, Pickled Giardiniera, Veal Jus

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**48 Hour Beef Short Rib**

Sweet Potato Pavé, Collard Greens with Andouille Sausage  
Bone Marrow Bordelaise

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**Prime Ribeye Cap\* (\$20 Supplement)**

Yukon Potato Purée, Brussels Sprouts, Confit Carrots  
Brandy Peppercorn Cream

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

**21% SERVICE CHARGE WILL BE ADDED TO EACH CHECK**

We respectfully decline substitutions.