

# ARTISANAL

## FIRST COURSE

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

Ponzu, Kombu Leek Broth, Togarashi Rice Paper

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

Candied Walnuts, Whipped Ricotta, 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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### **Heirloom Tomato Soup**

Jumbo Lump Crab, Basil Crème Fraîche

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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, Parmesan, Crispy Chicken Skins

## MAIN

### **Herb Crusted Halibut\***

Sweet Potato Gnocchi, Confit Oyster Mushrooms, Brown Butter Leek Soubise

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### **Seabass\***

Miso-Parsnip Purée, Sesame Bok Choy, Caramelized Eggplant

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### **Mediterranean Style Seafood Bouillabaisse**

Shrimp, Lobster, PEI Mussels, Seabass

Peewee 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.