

s t a r t e r s

ASIAN PORK DUMPLINGS

warm dashi broth, shaved jalapenos, herb medley

t w e l v e

BEET, PEAR AND GOAT CHEESE RAVIOLI

cured lemon, sage brown butter

f o u r t e e n

ESCARGOTS À LA BOURGUIGNONNE

pernod and herb bread crumbs, garlic butter

t h i r t e e n

SESAME SEED CRUSTED KUMABACHI TUNA

wok fired crispy brussels sprouts, bok choy kimchi, tamarind soy glaze

f i f t e e n

CHARRED SPANISH OCTOPUS

white bean puree, radish, parsley, radicchio, fennel fronds, garlic-lemon vinaigrette

f o u r t e e n

SEARED HUDSON VALLEY FOIE GRAS

grilled pineapple, toasted pistachios, tellicherry pepper, pecan-maple syrup

s i x t e e n

J.T. POLLARD CORNMEAL CRUSTED APALACHICOLA OYSTERS

winter citrus aioli

f o u r t e e n

s o u p s , s a l a d s a n d t a s t e s

ROASTED BUTTERNUT SQUASH SOUP

crème fraiche, pie spice crouton

e i g h t

SOUTHERN SEAFOOD CHOWDER

clams, snapper, shrimp, applewood bacon, smoked heirloom tomatoes

t e n

SALAD OF SHAVED FENNEL, APPLE, CITRUS AND ARUGULA

toasted pumpkin seeds, clover honey vinaigrette

t w e l v e

GRATITUDE FARMS BUTTER LETTUCE SALAD

red grapes, crumbled blue cheese, english raw walnuts, cider vinaigrette

t w e l v e

SALAD OF SEVEN WONDERS

quinoa, kale, edamame, cucumber, tomatoes, citrus, sunflower seeds, sesame-mirin vinaigrette

e l e v e n

GRILLED HEARTS OF ROMAINE LETTUCE

baked italian cherry tomato, aged balsamic, creamy parmesan dressing

e l e v e n

ARTISINAL CHARCUTERIE AND CHEESE BOARD

cured olives, spicy calabrese peppers, marcona almonds, dried fruit compote

f i f t e e n

SOUTHERN FRIED GREEN TOMATOES

cajun remoulade, cotton row hot sauce

n i n e

SEA SALTED FRENCH FRIES

smoked paprika aioli

s e v e n

entrées

FISHERMAN'S SAFFRON PAELLA

shrimp, monkfish, squid, mussels, peppers, roasted tomato, sweet paprika
thirty-two

GULF RED SNAPPER

buttered orzo, purple wax beans, gold pearl onions, cremini riesling cream
thirty-two

SEARED JUMBO MAINE DIVER SEA SCALLOPS

truffled mashed potatoes, zucchini pasta, pecorino sardo, champagne beurre blanc
thirty

ZA'ATAR SPICED GRILLED KING SALMON

roasted cauliflower, yellow lentils, cured black olives, garlic tahini
twenty-nine

SLOW OVEN ROASTED ROSEMARY VEAL CHOP

creamy farro, grilled chili flaked rapini, porcini sauce
thirty-eight

MAPLE LEAF FARMS BIRCH SYRUP AND SOY GLAZED DUCK BREAST

duck leg confit, green onion, shiitake mushrooms, shishito peppers
thirty

HERB RUBBED GRILLED RACK OF NEW ZEALAND ELK

sweet potato purée, braised green cabbage, yellowfoot chanterelles, barberries, raisin sauternes sauce
forty-five

BRAISED BLACK ANGUS BEEF SHORT RIBS

mcewen grits, balsamic-portobello mushroom, arugula, provencal tomato
thirty-two

GRILLED BLACK ANGUS BEEF FILET MIGNON

maine lobster mac and cheese, savoy spinach, bordelaise sauce
thirty-four