

FEBRUARY 14, 2021

\$125 PER PERSON

#### AMUSE

For the table to share

CAVIAR SERVICE — crispy potato, crème fraiche, chives

OYSTER – pickled green strawberry, mint

### STANDARDS

Choose one per person

FOIE GRAS & BONE MARROW TERRINE — rhubarb, charred spring onion, grilled bread SNAPPER CRUDO — pickled green strawberry, yuzu, serrano, almond milk COLD ROASTED BEETS — texas strawberry, citrus, fennel, point reyes blue cheese ROASTED OYSTERS — smoked tallow butter, pickled green garlic, crispy chicken skins

### PASTA

Choose one per person

RISOTTO — chorizo, gulf shrimp, saffron, green onion

**SQUID INK CORZETTI** — razor clams, preserved lemon, shaved garlic, serrano, bread crumb **SWEET PEA AGNOLOTTI** – scamorza, roasted mushroom, calabrian chile, green garlic brodo

# ENTRÉES

Choose one per person

SMOKED PORK OSSO BUCCO — creamed carolina gold rice, pepper vinegar pot likker, collards

OAK ROASTED TUNA — marinated artichokes, olives, citrus, caper, white bean puree, chistora

PRIME FILET & LOBSTER TAIL — duchess potato, melted leek, bearnaise (\$10 supp)

SZECHUAN DUCK LEG — roasted morels, snap pea, scallion, braised turnip

PAN SEARED DIVER SCALLOPS — green gumbo, smoked andouille, blue crab butter

ASPARAGUS GRATIN — fingerling potato, spring onion, gruyere, pain frite

### DESSERT

Choose one per person

FRENCH ALMOND CAKE — fresh macerated strawberries, vanilla chantilly
CHOCOLATE ORBIT CAKE — chocolate caramel, black truffle chantilly
CHERRY SORBET – cherry compote

## STATE OF GRACE

"I THINK OF YOU, WHEN I SEE THE SUN'S SHIMMER GLEAMING FROM THE SEA. I THINK OF YOU, WHEN THE MOON'S GLIMMER IS REFLECTED IN THE SPRINGS."

JOHANN WOLFGANG VON GOETHE