

# APPETIZERS

## *Potato Soup*

warm potato salad, chorizo  
crispy leek, chive  
9

## *Heirloom BLT*

parmesan cracker, frisee  
bacon vinaigrette  
10

## *Tangle of Lettuces*

sous vide apple, candied walnuts  
bleu cheese, pear vinaigrette  
9

## *Seared Foie Gras*

brioche, ice wine, apple butter  
plum-hibiscus gelee  
20

## *Seared Scallops*

black truffle, artichoke  
tomato concasse, sweet garlic  
14

## *Seared Quail Breast*

mascarpone risotto, shiitake  
port-fig reduction  
11

## *Citrus Pork Belly*

butternut squash, pasta  
roasted red pepper, coconut  
10

## *"Surf & Turf"*

mustard, beets, parmesan, quail egg  
piña, radish, cucumber, parsley  
12

# ENTRÉES

## *Atlantic Salmon*

cous-cous, celery  
fennel, orange, gazpacho  
30

## *Beef Ribeye*

potato gnocchi, truffled haricot vert  
crispy shallot, barolo jus  
38

## *Ashley Farms Chicken*

roasted brussel sprouts, caramelized onion  
lardons, carrot, malt vinegar  
25

## *Glazed Tuna*

plum consomme, pearl pasta  
edamame, scallion, soy  
32

## *Duck Three Ways*

confit leg, curried sausage  
marcona almonds, cherry gastrique  
27

## *Basil Marinated Veal Loin*

campanelle pasta, asparagus  
green olive, voodoo  
38

## *Seared Grouper*

crispy potato, shrimp  
spinach, baby carrot, lemon  
29

## *Roasted Pork Loin*

rosemary polenta, celery root  
portabello, glazed apples  
28