

FIRST COURSE

AHI TUNA CEVICHE

chili oil, soy & ginger glaze, bell peppers,
avocado, Asian pear, crispy lotus root

SECOND COURSE

JERUSALEM ARTICHOKE SOUP

rosemary & truffle crème fraîche, duck
confit, brown butter, shaved truffles

THIRD COURSE

LOBSTER & GRITS

jerk-buttered lobster tail, southern-style grits,
lobster bisque, holy trinity salsa, smoked paprika oil

FOURTH COURSE

RAMP RISOTTO

ramp risotto, housemade lemon basil ricotta,
grilled ramps, crispy pancetta

FIFTH COURSE

SEARED SCALLOP, CRISPY PORK BELLY

carrot ginger puree, ramen-style jus,
soy glazed shiitake

PALATE CLEANSER

CHEF'S CHOICE

SIXTH COURSE

VENISON BEEF WELLINGTON

traditional wellington made with venison tenderloin,
served with truffled pomme puree, port jus

SEVENTH COURSE

ARTISANAL CHEESE BOARD

local & imported cheeses, truffle honey,
fresh figs, fresh breads & crostini's

DESSERT

DECONSTRUCTED KEY LIME PIE

tangy lime curd, torched meringue buttons,
torched marshmallow fluff, graham cracker crumble,
home made burnt marshmallow ice cream

TASTING MENU

