
CHEF'S PRIX FIXE MENU

Choose one selection from each course - \$95

FIRST COURSE

Garden Green Salad

Shaved Vegetables, Smoked Onion Jam Vinaigrette, Toasted Sunflower Seeds

Shrimp Salad

Grilled Sourdough, Chimichurri, Caesar Aioli, Fried Quail Egg

Roasted Sweet Potato Soup

Roasted Pecans, Salsa Macha, Pickled Caulini

Barbequed Pork Belly

Spiced Honey, Grilled Radicchio, Orange Supremes, Pork Jus

ENTRÉES

Pekin Duck

Burnt Calamansi, Sesame, Radicchio, Pomegranate

Sunburst Farm's Trout Grenobloise

Charred Caulini, Brown Butter, Capers, Lime

House Made Campagnelle

Whipped Ricotta, Duck Confit, Pine Nuts, Pickled Ramps

Simpson's Farm Tenderloin Pot au Feu

Roasted Beets, Carrots, Dijon, Beef Boullion

DESSERTS

Chocolate & Fresh Mint

Chocolate Pastry Cream, Mint Sabayon, Chocolate Ice Cream

Earl Grey & Bergamot

Lime Custard, Lavender Bergamot Granita, Earl Grey Ice Cream

Sticky Toffee Pudding

Apple Mille Feuille, Vanilla Whipped Cream, Roasted Butternut Squash Ice Cream

Southern Coconut Cake

Buttermilk Frosting

Custom Wine Pairing

Standard - \$150 per person

Reserve - \$300 per person