



## Starters

### **Sweet Breads**

Madeira Sauce, Heirloom Carrots, Grilled Bread

### **Grilled Quail**

Black Vinegar Glaze, Chinese Long Beans, Fried Garlic

### **Roasted Bone Marrow**

Ginger Soy Lacquer, Shiso Orange Gremolata, Pickled Green Daikon, Grilled Bread

### **Crispy Brussels Sprouts and Cauliflower**

Parsley Lemon Aioli

### **Crispy Root Vegetable Chips**

Cumin Yogurt Sauce

### **Farmers Salad**

Radishes, Asparagus, Heirloom Cherry Tomato, Green Beans, Crispy Beets, House Roasted Vidalia Onion  
Vinaigrette

### **Oysters ½ Dozen, Dozen**

Champagne Mignonette, Cocktail Sauce, Lemon

### **Mussel Oxen**

Blue Mussels, Oxtails, Kim Chi Broth, Grilled Bread

### **Grilled Spotted Prawns**

Jerk Butter, Citrus Dipping Sauce

### **Crispy Baby Golds**

Salsa Verde and Roasted Bell Pepper Romesco



## Entrees

### **Whole Main Lobster**

Saffron Fried Rice, Drawn Butter, Grilled Lemon

### **Southern Fried Chicken (Half)**

Jalapeno Pecan Honey, Tomato Wild Arugula Salad, Garlicky Yukon Mash

### **Grilled Whole Fish for 2 (Daily Catch)**

Roasted Fingerling Potatoes, Herb Salad

### **Molasses Pork Belly**

Charred Savoy Cabbage, Pumpkin Puree, Black Vinegar

### **Pan Roasted Skate Wing**

Orange Hazel Nut Vinaigrette, Cauliflower Puree, Wild Asparagus

### **Pan Roasted Arctic Char**

Horseradish Buerre Blanc, Crispy Brussels Sprouts, Mashed Yukon Gold

### **Eggplant Ravioli**

Rosemary Olive Vinaigrette, Garbanzo Beans, Parsley, Grilled Baby Artichokes, Romesco

### **Grilled Domestic Rack of Lamb**

Toasted Farro and Radish Salad, Wilted Savoy Spinach

### **Pan Roasted U-10 Scallops**

Wild Arugula Pesto, Pumpkin Ravioli, Pumpkin Seeds

### **Bone In CAB Prime Ribeye Steak**

Twice Baked Smoked Blue Cheese Potato, Tomatoes and Fennel