

Restaurant Week 2017 Dinner 6PM-9:30 PM \$35 per person (Reservations Highly Suggested)

Course One

Bacon Eggs and Taleggio Grits

Anson Mills taleggio grits, cured pork belly lardons, poached egg, olive oil, black truffle
Or

Veal cheek and Bone Marrow French Toast

Brioche, whiskey brown sugar demi, foie gras panna cotta ice cream

Course Two

(choice of one)

Baby Romain Soft egg Salad

Smoked bacon, radish, crispy shallots, Maytag blue, cider buttermilk dressing

Smoked Tomato Basil Soup and Grilled Cheese

Smoked tomato basil soup, Texas goat cheese, green apple dill Havarti grilled cheese

Course Three

(choice of one)

Southern Chicken Confit Pot Pie

Mashed potatoes, wild mushrooms, fava beans, baby carrots, truffle veloute, puff pastry

Red Wine Braised Hanger Steak

Parmesan potato mousseline, house morel mushroom steak sauce

Caramelized Diver Scallops

Taleggio grits, country ham, asparagus, meyer lemon butter

Dessert \$6 Supplement Bourbon Pecan Tart

Flaky pie crust, salted caramel, bananas foster ice cream

food substitutions are not available. entire table participation is highly suggested