



## RESTAURANT WEEKS PRIX FIXE TASTING MENU

\$ 5 5 P E R P E R S O N

January 18 - February 1, 2025

### S T A R T E R S

#### S L I D E R S

Chicken-fried oyster sliders, spinach, applewood bacon, buttermilk biscuit, brown butter hollandaise

#### O Y S T E R S O N T H E H A L F S H E L L

Oysters (3 piece), mignonette, cilantro water, squid ink crackers

#### H A M A C H I S A S H I M I T O S T A D A S

Roasted jalapeño avocado pico de gallo, ponzu, ginger slaw, aji amarillo yuzu vinaigrette, cilantro salsa verde

#### A R U G U L A S A L A D

Arugula, radicchio, Marcona almonds, dried figs, goat cheese, pecorino, sherry honey shallot vinaigrette \*GF

#### C H A R R E D O C T O P U S (\$7 supplement)

Braised & charred Spanish octopus, crispy potatoes, white bean puree, avocado, scallion powder, radish, coriander dressing

### E N T R E E S

#### V E G E T A R I A N B O W L

Farro with roasted figs, walnuts, swiss chard, kale chips, apple, arugula, goat cheese, strawberry vinaigrette

#### S H R I M P A N D G R I T S

Gulf Shrimp, pepper-jack cheddar Anson Mills grits, sautéed spinach, avocado mousse, charred jalapeño cilantro beurre blanc \*GF

#### B R A I S E D B E E F S H O R T R I B S

Roasted garlic mashed potatoes, wild mushrooms, candied carrots, snap peas, horseradish crème fraiche \*GF

#### R E D F I S H (\$15 supplement)

Pan-seared red fish, squid ink risotto, wild mushrooms, saffron citrus beurre blanc, truffle caviar \*GF

#### P O R K S C H N I T Z E L

Confit sunchokes, pan-seared artichokes, crispy capers, shio koji miso beurre blanc, balsamic reduction

#### B E E F T E N D E R L O I N (\$20 supplement)

Pan-seared beef tenderloin, creamy parmesan polenta, cipollini onion, roasted red bell pepper, broccolini, au poivre sauce

#### P R I M E N E W Y O R K S T R I P (\$25 supplement)

Pan-seared 12 oz NY strip, garlic mashed potatoes, broccolini, blistered cherry tomatoes, Tiger steak sauce \*GF

### D E S S E R T S

#### B L A C K F O R E S T C A K E

Kirsch-soaked chocolate cake, chocolate ganache, white chocolate vanilla mousse, sour cherry

#### B R U L E E D B U T T E R N U T S Q U A S H C H E E S E C A K E \*GF

Brownie crust, pecan gelato, pecan brittle

#### B U T T E R C A K E

Strawberry raspberry compote, vanilla ice cream, crème anglaise, caramel

**\*GF: gluten free. Ask your server about other gluten-free options.**

**No Substitutions/No Split Plates Please**

\*consumption of raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness