CHEF'S SELECTION

AMUSE BOUCHE

FIRST

FIRECRACKER JAPANESE HAMACHI TATAKI, SEAWEED, TRUFFLE PONZU, WASABI DEVILED EGGS

Famille Hugel, Classic Riesling, France, 2023

SECOND

RHODE ISLAND TRAPPED BLACK BASS, BRAISED LOBSTER MUSHROOM, SUMMER TRUFFLE

Domaine Guy & Evan Dufouleur, Bourgogne Aligoté, France, 2020

THIRD

PICANHA SIRLOIN, FRESH GRILLED ATLANTIC SHRIMP, LOCAL MUSHROOMS AND VEGETABLES, JUNIPER SMOKE

Crous St Martin Châteauneuf Du Pape, Rhone Valley, France, 2022

FOURTH

LEMON CHOCOLATE DOME, HAZELNUT, LEMON SORBET

Marenco, Pineto, Brachetto D'Acqui, Italy, 2023

MIGNARDISE

Chef Troy Thompson

Four Course Menu, Ninety-Nine Dollars

Four Course Wine Match, Thirty Nine Dollars

Three Course Menu, Eighty-Five Dollars

Three Course Wine Match, Thirty-Five Dollars

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A LA CARTE

AMUSE BOUCHE

FIRST

LOCAL CORN MILLED FRIED GREEN TOMATOES, DILL CURED STEELHEAD GRAV LOX, PIMENTO CHEESE 32

FIRECRACKER JAPANESE HAMACHI TATAKI, SEAWEED, PONZU, WASABI DEVILED EGGS 40

SUNNY CREEK FARMS HEIRLOOM TOMATOES, PICKLED VIDALIA ONIONS AND OKRA, BURRATA 30

SECOND

GRILLED GEORGIA QUAIL, VIDALIA ONION AND SWEET CORN TART, MOREL MUSHROOMS, SUMMER TRUFFLE 41

RHODE ISLAND TRAPPED BLACK BASS, BRAISED LOBSTER MUSHROOM, SUMMER TRUFFLE 52

"MODERN SCOTCH EGG", PORK BELLY, CHIMICHURRI, SUMMER TRUFFLE 30

THIRD

PICANHA SIRLOIN, FRESH GRILLED ATLANTIC SHRIMP, LOCAL MUSHROOMS AND VEGETABLES, JUNIPER SMOKE 65

PEACH WOOD SMOKED JJ PEKIN DUCK BREAST, POACHED CHERRIES, CREAMY MORELS 63

PECAN BACON WRAPPED GEORGIA TROUT, COLLARDS, GRILLED CRISPY OCTOPUS, HEIRLOOM VEGETABLES, GINGER SAUCE 56

FOURTH

CARAMELIZED BRIOCHE TERRINE, WARM BLUEBERRY AND ROSEMARY COMPOTE, CHANTILLY CREAM 16

LEMON CHOCOLATE DOME, HAZELNUT, LEMON SORBET 16

CHEESE PLATE FEATURING A SELECTON OF ARTISNAL CHEESES, GRAIN MUSTARD, SOURDOUGH BREAD FROM THE PATISSERIE 18

MIGNARDISE