

France

Appetizer

Gougères

Cheese puffs

Smoked salmon, crème fraîche

Soupe au Pistou

Winter vegetables, white beans

Basil, garlic

First

Salade Lyonnaise

Frisee, soft-poached egg, house made croutons

Bacon-shallot vinaigrette

Main

Steak au Poivre

Grilled skirt steak

Peppercorns, cognac, shallot, cream

Whipped Potatoes

Garlic confit, crème fraîche

Green Beans Amandine

Brown butter, toasted almonds, lemon

Dessert

Crepes Suzette

Orange, brandy, butter

*Vegan/Vegetarian and Gluten-Free options available upon request

Southern Comfort

Appetizer

Hush Puppies

Cornmeal, buttermilk
Hot honey

Pimiento Deviled Eggs

Cheddar, smoked paprika, chives

First

Little Gem Salad

Radish, cucumber, avocado
Buttermilk ranch

Main

Fried Chicken

Buttermilk-marinated chicken thighs

Collard Greens

Sweet onions, ham hock, crushed red pepper

Mac & Cheese

Three-cheese classic

Dessert

Hummingbird Cake

Pineapple, banana, crunchy pecans
Cream cheese frosting

*Vegan/Vegetarian and Gluten-Free options available upon request

Vietnam

Appetizer

Vietnamese Meatballs

Pork, five-spice, ginger, cilantro
Chili mayo

Imperial Rolls

Tofu, mushrooms, cabbage, fried rice paper
Nuoc cham sauce

First

Vermicelli Noodle Salad

Carrot, cucumber, sprouts, cilantro
Garlic, fish sauce, lime

Main

Lemongrass Chicken

Cilantro, fried shallots, toasted peanuts

Jasmine Rice

Cá Nuong

Grilled Eggplant
Garlic, scallions

Dessert

Pandan Tart

Coconut, seasonal citrus

*Vegan/Vegetarian and Gluten-Free options available upon request

Italy

Appetizer

Crudo

Rockfish, olive oil, citrus, mint

Ricotta Fritters

Parmesan crust, smoked mozzarella, ricotta

First

Winter Greens

Endive, arugula, scamorza, pear
Lemon vinaigrette

Main

Handmade Ravioli

Butternut squash, caramelized onion, mascarpone
Brown butter, sage

Hanger Steak

Salsa verde

Broccoli Rabe

Bagna cauda

Dessert

Tiramisu

Sponge cake, zabaglione
Mascarpone, cocoa

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