

food

by Chef Ty

the gourmand

curated items. elevated plates.

the gourmand

appetizers, side dishes, and accoutrements recommended after entrees decided on.

salads

tomate et crème

heirloom tomatoes. fresh burrata.
arugula. herb oil.
ingredient focused. simple, deep flavors.

grains & greens

farro. spelt. barley. spinach. arugula.
radicchio. parmesan. vinaigrette.
toothy. earthy. a "heritage" feel...

crunch & munch

stacked bibb lettuce. green apple.
crisp prosciutto, fried shallots,
red onion, parmesan crisps.
creamy green apple caesar.
a knife & fork salad. full of texture.

soups

sunshine

yellow: tomatoes, sweet pepper, corn,
carrots, and squash. pureed.
cream. sweet onion, lemon zest, & ginger
bright flavors.

nut veloute

chestnuts. walnuts. roasted. pureed.
caramelized onion. sautéed mirepoix.
herbs. poultry bone broth. roux, blended.
a smooth & creamy potage.

smokey green

8 hour hamhock & chicken broth.
chopped collard & mustard greens.
charred zucchini & broccolini.
reminiscent of New Orleans gumbo.

mole meal

enriched chicken broth. black mole.
smoked chayote. broiled tomatoes..
spiced nixtamal.
a deconstructed tamale. as a soup..

beet "latte"

assorted roasted beets. balsamic syrup.
in pool of crème fraiche & chevre.
roots. sharp flavors. muted with cream.

torn to shreds

torn lettuce. shaved carrots, zucchini,
asparagus, fennel, cucumber. vinaigrette.
ribbons of organic flavor. light dressing.

fuji leaves

shiso, ooba, & sesame leaves.
seaweed. pickled carrots & ginger.
myoga. kyuri. toasted sesame wafu.
on crisp rice paper & nori boats.
a japanese salad. entertainment on a fork.

the farm

enriched bone broth..demiglace.
chicken. beef. sausage. lamb.
organic seasonal veg. herbs. corn.
the yard. in a bowl.

the plant ^{VG}

vegetable broth. brown roux. herbs.
parsley. greens. roasted veg.
sweet, yam, & gold potatoes.
a tomato-backed, plant based potage.

bone voyage

white fish bone broth. veg reduction.
leeks. zucchini. fennel. saffron.
flaked fish. shrimp. potato puree.
a seafood lover's ideal dish.

fungi bisque

mushroom reduction. cream.
white roux. chicken stock..
truffle oil. caramelized shallots.
for the mycophile.

mains

poultry

chicken a l'orange

thyme marinated. seared.
braised in white wine & orange juice.
orange zest, & grand marnier glaze.

chicken chambord

rosemary marinated. roasted..
red wine & cracked pepper braised..
raspberry chambord glaze.

the perfect chicken roast

2 day brine. 12 hr air dry.
baste-roasted. clean seasoning.
garlic beurre monté. scallion puree.

corner fried chicken

buttermilk & pickle brined.
old bay dredged. fat fried.
honey mayo. lemon cayenne aioli.

“pancake” duck

deep cracked pepper marinade.
bacon crusted. maple glazed.
egg yolk cream..

jerk hen

jamaican marinated game hen..
smoky ginger garlic oil.
thyme microgreen “salad”.

chicken pot pie “au feu”

white & dark meat chicken.
mirepoix. turnips. parsnips. leeks.
puff pastry. chablis cream sauce..

corner fried chicken

buttermilk & pickle brined.
old bay dredged. fat fried. pickles.
honey mayo. lemon cayenne aioli.

meat

filet mignon

house marinated. prime.
pan seared. oven finished.
not prepared “well-done”. ever.
inquire for demi flavors...

burgundy beef tenderloin

wine marinated. prime.
crusted or “clean”-finished.
not prepared “well-done”. ever.
see chef for demi flavors...

wagyu pot pie

marbled wagyu chunks.
rich gravy. herbs.
sautéed veg.
handmade pastry..

shortrib diane

braised beef shortrib.
browned shallots. garlic.
creamy cognac reduction sauce.
inquire for toppings...

pork tenderloin piquant

2 day brine.
whole grain mustard coating.
balsamic, merlot, honey,
pomegranate, cranberry reduction.

porchetta moderna

pork belly & pork loin.
cider, thyme, rosemary marinade.
2 stage roasting.
whiskey schnapps cream sauce.

“fried” lamb loin

boneless marinated lamb tenderloin.
seared in deep clarified butter.
herb oil dressed.
wine molasses “black sauce”

rabbit trio

marinated free range rabbit.
loin in “rarebit” dijon cream.
syrah braised leg. grape confit.
prosciutto ballotine. parsnip veloute

fish

stuffed salmon etouffe

butterflied blackened salmon
bienville stuffing
chopped shrimp sauce etouffee

salmon sardou

roast garlic marinated
burned butter broiled
spinach sardou sauce

halibut tropicale

cilantro marinated filet
lime zest chimichurri
mango coconut cream.

seabass z'herbe

seasoned fish medallions
olive oil flashed
parsley herb "broth"

pecan fried snapper

mustard & ground pecan marinade.
cornmeal panko crust.
sweet pepper remoulade..

mirin ahi

ginger garlic marinated.
miso & sesame crusted
sake shiro shoyu sauce.

lemon shrimp scampi

intense lemon zest.
fresh garlic & parsley.
drawn butter.riesling..

scallops & jam

super colossal U-10.
pan-seared. vodka deglazed..
shallot bacon jam.

vegetarian

please discuss with The Chef regarding plant-based offerings.

he chooses to use in-season, farm-to-table ingredients for his Vegan and Vegetarian offerings at this level of service