



*Happy Valentine's Day, February 14, 2018*

## Amuse Bouche

### Appetizer Course

French Kiss Oysters six oysters, champagne mignonette, cocktail, lemon, saltines

Baby Red & Golden Beets pistachios, blood orange, arugula, parmesan foam

Alaskan King Crab Salad cucumber, yuzu, avocado, grapefruit

White Corn Grit Fritters thomasville tomme, jalapeno jelly

Seared Hudson Valley Foie Gras sour cherries, honey roasted georgia peanuts, brioche

Lobster Fritters meyer lemon mustard sauce

Thick Cut Pork Belly apple soubise, fennel salad, cider reduction

Butternut Squash Soup maple cracked pepper cream, toasted pepitas

### Main Course

Sweet Potato Ravioli sage brown butter, toasted pumpkin seeds, roasted mushrooms, grana padano

Carolina Mountain Trout warm bacon vinaigrette, capers, cauliflower, thin beans, oyster mushrooms

Vadouvan Spiced Tuna celery root puree, baby bok choy, hakurei turnips, yuzu soy

Maine Diver Scallops roasted sunchoke and mushrooms, romanesco, truffle vinaigrette

Butter Poached Maine Lobster 1 1/2 lb maine lobster out of the shell, saffron parmesan risotto, port wine reduction

Maple Leaf Farms Duck confit leg, savoy cabbage, panang curry

Red Wine Braised Lamb Shank polenta, glazed root vegetables, gremolata

Angus Center Cut Filet Mignon roasted garlic mashed potatoes, red wine jus

### Dessert Course

Chocolate Peanut Butter Parfait roasted banana ice cream, peanut brittle

Strawberry Mascarpone Cheesecake balsamico

Raspberry White Chocolate Bread Pudding buttermilk ice cream

Molten Chocolate Cake pistachio ice cream, chocolate sauce

Tres Leches Cake mixed berries, chantilly cream

\$75pp/\$25pp wine pairing available Tax & Gratuity Additional menu subject to change