

SMALL PLATES: 11/11/17

Pimento Cheese Fondue, capers, smoked cheddar, croutons **12**

Alligator Satay, jicama-green papaya salsa, country ham-jasmine croquette, tomatillo-Thai basil dressing **12**

Quail Breast, candied ginger, prunes, cream **10**

PEI Mussels, passionfruit, du puy lentils, Chinese sausage **10**

Creamed Garlic-Cauliflower Soup, smoked pork shoulder, pumpkin seed, scallion **7**

ENTRÉES:

Angus Strip Steak Oscar, steel cut grits, blue crab, asparagus, pearl onions, lemon hollandaise **36**

Magret Duck Breast, rutabaga gnocchi, parmesan, watercress, lupini beans **26**

Pork Shank, roasted root vegetables, French beans, rutabaga puree, maple syrup bordelaise **23**

Red Snapper, savoy cabbage squash seeds, Korean squash, prosciutto, pomelo-sake butter **28**

Swordfish, spicy lacquer, honeyed spaghetti squash, parsnip, garlic cream **26**

Triggerfish, Chinese black beans, celery root puree, fuyu persimmons, tart mirin sauce **26**

DESSERTS by Clarice Johnson:

Nutmeg Cheesecake **10**

Pumpkin Upside Down Cake **9**

Brown Sugar Apple Cake **9**

ADULT BEVERAGES:

Wine Special: Picoul de Pinet **10/38**

Le Charmel Rose, Cotes de Provence **7/26**

Élevé Cabernet Sauvignon **8/32**

Drink Special: Strawberry Balsamic Negroni **12**

Aperol Spritz **9**

Sangria **9**

Bon Vivant **10**

SMALL PLATES: 11/11/17

Pimento Cheese Fondue, capers, smoked cheddar, croutons **12**

Alligator Satay, jicama-green papaya salsa, country ham-jasmine croquette, tomatillo-Thai basil dressing **12**

Quail Breast, candied ginger, prunes, cream **10**

PEI Mussels, passionfruit, du puy lentils, Chinese sausage **10**

Creamed Garlic-Cauliflower Soup, smoked pork shoulder, pumpkin seed, scallion **7**

ENTRÉES:

Angus Strip Steak Oscar, steel cut grits, blue crab, asparagus, pearl onions, lemon hollandaise **36**

Magret Duck Breast, rutabaga gnocchi, parmesan, watercress, lupini beans **26**

Pork Shank, roasted root vegetables, French beans, rutabaga puree, maple syrup bordelaise **23**

Red Snapper, savoy cabbage, squash seeds, Korean squash, prosciutto, pomelo-sake butter **28**

Swordfish, spicy lacquer, honeyed spaghetti squash, parsnip, garlic cream **26**

Triggerfish, Chinese black beans, celery root puree, fuyu persimmons, tart mirin sauce **26**

DESSERTS by Clarice Johnson:

Nutmeg Cheesecake **10**

Pumpkin Upside Down Cake **9**

Brown Sugar Apple Cake **9**

ADULT BEVERAGES:

Wine Special: Picoul de Pinet **10/38**

Le Charmel Rose, Cotes de Provence **7/26**

Élevé Cabernet Sauvignon **8/32**

Drink Special: Strawberry Balsamic Negroni **12**

Aperol Spritz **9**

Sangria **9**

Bon Vivant **10**

