

To Start

Turnip Soup | green onion | bacon | chive | 13

Steak Tartare** | dijon | cornichon | crostini | 14

Autumn Squash | various textures & preparations | 12

Foie Gras Torchon | anjou pear | apple | smoked pecan | maple | 20

Charcuterie Plate** | chef's selection of 2 cheeses and 3 meats | 21

Smoked Salmon Terrine | green apple | horseradish | crème fraiche | 13

Artisanal Lettuces | toasted oats | pecans | bacon | gorgonzola | cider vinaigrette | 14

Burgundy Black Truffles for Two | 62

shaved over a tableside presentation of hand cut pasta, parmigiano reggiano, & cognac

Mains

Sea Scallops** | emmer wheat | apple | butternut squash | 35

Arctic Char** | durum wheat | spinach | cultured cream | 36

Icelandic Black Cod | littleneck clams | celery | potato | pancetta | 34

Cioppino | whitefish | mussels | shrimp | scallop | fennel | saffron broth | 34

Shrimp & Grits | tasso ham | stewed peppers & onions | lobster cream | 28

Manchester Farms Quail | chestnut stuffing | quinoa | mushrooms | quail jus | 40

Charcoal Grilled Filet Mignon** | marble potatoes | romaine | parmesan mousse | 48

To

Accompany

Truffle Fries | pecorino | fines herbs | 9

Geechie Boy Grits | black truffle | chives | 8

Crispy Brussels Sprouts | kimchi mayo | benne | 9

Marble Potatoes | confit garlic | parsley | 9

Mercy of the Chef

Our chefs are continuously developing new dishes for our seasonally driven menu. Celebrate and put yourself at their mercy with a sampling of dishes inspired by local produce.

7-Course Tasting Menu | 98/pp

Wine pairing | 52/pp

Burgundy Black Truffle Supplement | 40/pp

**May contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical condition