

To Start

Venison Paté | maple bacon | green goddess | frisée | 13

Artisanal Lettuces | winter citrus | marcona almond | 13

Steak Tartare | cornichon | whole grain mustard | baguette | 16

Roasted Turnip Velouté | braised short rib | chive | crème fraîche | 13

Braised Short Rib Crespelle | herb salad | pecorino | mushroom cream | 16

White Stone Virginia Oysters | cucumber mignonette | cocktail sauce | lemon | 18

Burgundy Black Truffles for Two | 68

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

Mains

*New Zealand Venison*** | leeks | carrots | black truffle | 44

*Arctic Char*** | durum wheat | spinach | cultured cream | 34

Manchester Farms Quail | brioche stuffing | polenta | cognac sauce | 32

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

*Roasted Sea Scallops*** | freekah | butternut squash | honey crisp apples | 35

*Charcoal Grilled N.Y. Strip*** | marble potatoes | romaine | parmesan mousse | 42

To

Accompany

Edisto Island Grits | black truffle | chives | 9

Truffle Fries | hand-cut fries | truffle oil | parmesan | 10

Caramelized Brussels Sprouts | kimchi mayo | benne | 10

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 | 62/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 conditions.