



Mercy of the Chef

\$86/pp + Wine pairing \$58/pp

(Tasting Menu price is discounted to \$70 on Tuesdays, Wednesdays & Thursdays)

Snacks

Gazpacho

cucumber relish | cherry tomatoes | garden herbs

Heinrich Hartl III, Rotgipfler, Thermonregion, Austria

Sixty South Salmon

emmer wheat | spring vegetables | lardo | cultured cream

Mittelbach, Tegernseerhof, Gemischter Satz, "Zwerithaler", Ried Weissenkirchner, Smaragd, Wachau

South Carolina Poussin

edisto grits | black truffle | parmesan

Anton Bauer, Grüner Veltliner, Grand Reserve, Feuersbrunn, Wagram, Austria

Anton Bauer, Pinot Noir, Feuersbrunn, Wagram, Austria

NY Strip

ramps | gold potatoes | green garlic | smoked mustard

Netzl, Zweigelt/Merlot/Cabernet, Anna-Christina, Göttelsbrunn, Carnuntum, Austria

Buttermilk Sorbet & Cucumber-Mint Granita

Ovations of Orange

sorbet | olive oil cake | grand marnier | ricotta | fennel

Steindorfer, Pinot Blanc, "Cuvée Klaus", Neusedlersee DAC, Burgenland, Austria

Executive Chef: Jon Cropf

Executive Pastry Chef: Meagan Tighe

Sommelier: Nicole Bernard