

# TASTING MENU

Winter 2025

\$75 per person



## Bread

### “BREAD & BUTTER”

House made toasted sourdough bread & butter  
from our in house bakery

## Prelude

### \*Rock De Jour

House smoked oysters topped with seasonal cheeses,  
meats, & greens.

OR

### Black Eye Pea Bruschetta

Toasted Onyx sourdough, black eyed pea salad,  
whipped Goat cheese, & lemon balm.

## Palate Cleanser

Seasonal sorbet & sparkling wine

## Entree

### \*Crab & Corn Ravioli

House crab & corn cream cheese ravioli  
in a seasonal sauce.

OR

### Smoked Duck Confit

Smoked duck confit leg, sautéed wild  
mushrooms & tomato confit, garlic potato purée

OR

### Winter Pasta

House-made pasta, sautéed seasonal vegetables,  
oat soubise, vegan parm, pink peppercorn

OR

### \*The Steak (+\$30 Chef's Supplement)

Butchers premium cut, Mushroom Gravy, Herb Mashed  
Potatoes, Garlic Herb Broccolini, Bourbon Au Poivre.

## Dessert

Espresso Panna Cotta - Espresso panna cotta,  
whiskey, chantilly, almond & pistachio biscotti

OR

Seasonal Creme Brûlée - House custard,  
seasonal fruit compote, brûlée sugar

## Take Away

A take away from our team to enjoy for later

21.4% Gratuity added to parties of 6 or more

\*THE CONSUMPTION OF RAW OR UNCOOKED FOODS SUCH  
AS MEAT, FISH, AND EGGS MAY CONTAIN HARMFUL BACTERIA  
AND MAY CAUSE SERIOUS ILLNESS OR DEATH\*