

FALL TASTING MENU

Presented by Executive Chef Sean Freeman
& featuring Executive Bakery Chef Chelsea Clarkson

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. Baked to order.

OR

Black Eye Pea Bruschetta

Toasted house sourdough, black eyed pea salad,
whipped Goat cheese, chives, balsamic glaze.

Palate Cleanser

Seasonal sorbet & sparkling wine

Entree

*Crab & Corn Ravioli

House crab & corn cream cheese ravioli,
lemon grass creme fraîche, crispy chives
& orange soy glaze.

OR

Smoked Duck Confit

Smoked Duck Confit Leg with Sautéed Wild
Mushrooms, Garlic Potato Purée

OR

Pasta Été

House fettuccini, sautéed summer vegetables,
oat soubise, vegan parm, pink peppercorn

OR

*Ribeye (+\$25 Chef's Supplement)

16 oz Upper Angus ribeye, mushroom gravy, mashed
potatoes, garlic herb broccolini, bourbon au poivre

Dessert

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

OR

Peach Creme Brûlée - Peach Custard, Peach
Vanilla Compote, Brûlée Sugar

Thank You

"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*