

VALENTINE'S DAY | FEBRUARY 14, 2024

Prix Fixe Appetizer, Main Course & Dessert \$90

Small Plates

CREAM OF CRAB SOUP
topped with blue crab

NEW ORLEANS STYLE BBQ SHRIMP
parsnip cream, grilled baguette

CARAMELIZED PEAR SALAD
blue cheese, toasted pistachios, dried cranberries

YELLOW FIN TUNA CRUDO*
citrus segments, pickled red onion, avocado coconut broth, basil oil

STEAMED BAO BUNS
sweet chili glazed pork belly, cucumber salad, yum yum sauce

GRASS FED BEEF CARPACCIO*
thinly sliced raw beef, red wine dijon, parmesan cheese, capers, grilled baguette

STEAMED LOCAL CLAMS
roasted garlic cream, grilled baguette



Featured Bubbles
VEUVE CLICQUOT PONSARDIN
2012 Reims, France | \$255

Main

PAN ROASTED LOCAL GROUPER
honey glazed rainbow carrots, lacinato kale, caviar butter

PAN ROASTED NEW BEDFORD SCALLOPS
carolina gold rice, corn, bok choy, red miso, benne seed

ROASTED RACK OF LAMB*
haricot verts, sweet pepper relish, rosemary reduction

GRILLED 8oz BEEF TENDERLOIN*
sauteed spinach, herb goat cheese, red onion jam

GRILLED HERITAGE FARM PORK CHOP*
caramelized blue cheese bread pudding, brussels sprouts, sorghum glaze

BUTTER POACHED LOBSTER
risotto al salto, patty pan squash, sauce choron

Sweets

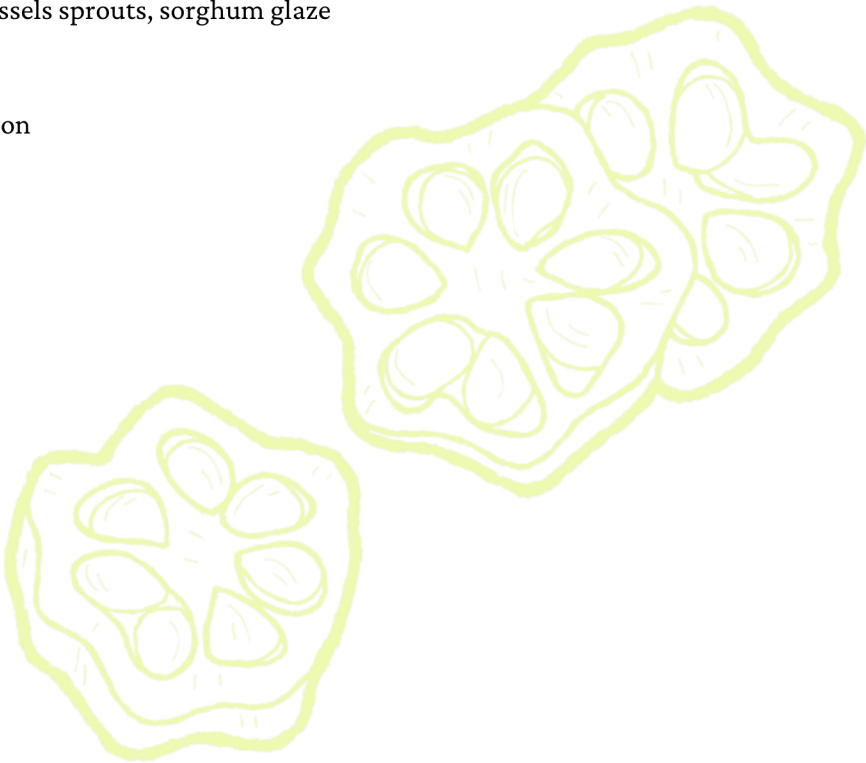
CHOCOLATE POT DE CRÈME
bull's bay sea salt

BANANA CREAM PIE
caramelized banana, rum caramel

STRAWBERRY SHORTCAKE
sweet cream biscuit, vanilla ice cream

CRÈME BRÛLÉE
vanilla custard with hard caramel

RASPBERRY SORBET
chocolate sauce



RUSS MOORE
EXECUTIVE CHEF

ALLISON CAREY
GENERAL MANAGER

*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness
PLEASE ALERT YOUR SERVER TO ALL ALLERGIES