APPETIZERS

CHOOSE ONE

SHE CRAB SOUP
Lump Crab, Amontillado Sherry, Crab Roe
POGGIO LE VOLPI “DONNALUCE” LAZIO, ITALY, 2020

BRANDADE CROQUETTES
House Salted Fish, Yukon Gold Potatoes, Spicy Mustard Aioli
MURI GRIES PINOT GRIGIO ALTO ADIGE, ITALY, 2022

PERSIMMON SALAD
Frisse, Arugula, Pickled Fennel, Cashew Vinaigrette, Whipped Cream Cheese
CHÂTEAU DUCASSE, BORDEAUX BLANC FRANCE, 2021

ENTREES

CHOOSE ONE

SHRIMP & GRITS
Local Shrimp, Blue Corn Grits, Tarragon Corn Cream, Smoked Tomato
SOLÉNA CHARDONNAY WILLAMETTE VALLEY, OREGON, 2021

BISTRO FILET*
Pomme Pavé, Madeira Demi-Glace, Horseradish Cream
Add Truffle Butter +6 | Add Winter Truffles +22
ALEXANDER VALLEY VINEYARDS CABERNET SAUVIGNON | SONOMA, CALIFORNIA, 2020

JOYCE FARM HERITAGE CHICKEN
Crispy Roulade, Currant & Cognac Reduction, Celery Root Puree, Root Vegetables
PRUNICCE, SUPER TUSCAN TUSCANY, ITALY 2020

DESSERTS

CHOOSE ONE

KEY LIME PIE
Blackberry Coulis
VILLA BALESTRA MOSCATO ROSÉ PIEMONTE, ITALY, NV

CRÈME BRÛLÉE
White Chocolate, Peppermint, Matcha
ÉMOTIONS DE LA TOUR SAUTERNES, FRANCE, NV

FLOURLESS CHOCOLATE CAKE
Macerated Berries, Coulis
TAYLOR FLADGATE LBV PORT PORTUGAL, NV

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% Gratuity and Taxes will be added