**First Course**

**Fried Heirloom Tomato Salad**
Parmigiano, whipped burrata, mint pistou

**Yellowfin Tuna Crudo**
Kimchi, crunchy garlic, leek ash

**Mixed Green Salad**
Parmigiano, endive, croutons, balsamic vinaigrette

**Papas Bravas**
Smoked crème fraîche, caviar
$7 supplement

**Entree**

**Grouper**
Pepper basque, saffron

**Risotto**
Charleston rice, spinach, mascarpone, lemon, mushroom

**Pan Seared Flounder**
Sauce vierge, summer beans fricassee, fingerling potatoes

**Chicken**
Beurre monté, ramps, peas, hazelnut

**Filet Mignon**
Fingerling potatoes, melted leeks, dijon, tōgarashi, Kewpie mayo | $10 supplement

**Dessert**

**Some More**
Bailey’s chocolate ganache, cookie butter mousse, toasted marshmallow, graham cracker

**Orange Rosemary Crème Caramel**
Pistachio crumble, crème fraîche whipped cream, sea salt tuile

**Brown Butter Peaches**
Brown butter cake, warm peach compote, vanilla gelato

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**Chilled or Charcoal-Roasted**

$45 per person

**Local Shrimp**
Middleneck Clams*
Half Lobster

**Oysters**
Local House
Northern
Southern

**Single**

**Tempest Tower**

**Double**

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**Tip the Kitchen Initiative**

Tempest Guests,
WE are trying something different.
Here’s how it works:
Your receipt will now have a line that reads “Kitchen Tip”

**CHOICE:** Leaving a gratuity is entirely up to you!
Please do NOT feel obligated.

**WORTHY:** Kitchen tips should only be awarded for an experience that’s worthy

**FOR WHO:** All kitchen staff who are working today.
Every contribution will be paid to the kitchen team in addition to their normal pay.

**PARTNERSHIP:** 5th Street Group ownership will match all Kitchen Gratuity up to $250 each day.

**APPRECIATION:** If you are reading this WE are thankful you are here.
Thank you for choosing us.
-5th Street Group

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
May increase your risk of food borne illness, especially if you have certain medical conditions.
Prices, selections, and availability is subject to change.