

DINNER

Appetizer

Warm Duck Confit

chèvre; mache; rhubarb
+ walnut compote

White Wine-Steamed

P.E.I. Mussels

smoked tomato + toasted garlic;
crostini

Sunchoke Veloute

pistachio; lemon crème + thyme

Tuna Tartare

tahini sauce; sesame tuilles

Baby Arugula Salad

shaved raw asparagus,
toasted pine nuts + parmesan;
lemon vinaigrette

Pan-Roasted Shrimp

Georgia cheese grits
+ garlic sauce

Chorizo-Chicken Liver Mousse

dried cherry compote
+ grilled country toast

Tango Salad

green goddess dressing; pickled
shallots + sunflower seeds

Entrees

Pan-Roasted Organic Chicken

hummus; charred leeks, roasted tomato + pine nuts

Grilled Beef Tenderloin

crispy mushrooms + a potato latke; rosemary béarnaise + watercress

Pan-Roasted Monkfish

saffron risotto; jonah crab claws + plantain aioli

Grilled Fillet of Branzino

green olive couscous; ruby red grapefruit emulsion + market greens

Penne Rigate

lime-basil pesto, string beans + brabant potatoes

Roasted Rack of Lamb

fava bean, pecorino + pancetta salad; polenta cake + beurre rouge

Sautéed Pork Tenderloin

chipotle mashed potato; dandelion greens + caramelized onion jam

Pan-Seared Diver Scallops

applewood smoked bacon, tuscan kale + honeycrisp apple; bacon vinaigrette

A 20% gratuity will be added to all checks at show times.