STANDARDS

Hush Puppies & Caviar
House crème fraiche. Kaluga hybrid caviar, chives 19

House-Baked Bread Basket
Chef’s house-made sourdough selection, house-cultured butter, locally milled grain, EVOO, apple pie jam 12

Peber Spiked Patagonian Grilled Shrimp
Char-grilled balsamic tomato vinaigrette 19

Fresh East Coast Oysters Thai Set-Up* (6) 23
Nam Jim Thai salsa verde, chili jam, fried shallots, lime

Gulf Snapper Ceviche*
Smoked Merkén “Leche de Tigre” marinade, sweet potato chips 21

Fried Goat Cheese & Potato Gnocchi (4 each) 14
Blistered Campari tomato jam, basil-lemon pesto

BOARDS

Ranch Board*
Wood grilled sirloin topped with candied rosemary, Broken Arrow Ranch venison sausage, stuffed roasted chicken thigh roulade, deviled eggs, lemon goat cheese mousse, Calabrian peppers, olives, caramelized onion & Dijon mustard jam, house-made spiced sourdough, flat bread, & baguette, Cabernet beef jus 48

Charcuterie & Cheese (2 Selections) 25
Roasted almonds, marinated Mediterranean olives, berry-lemon marmalade, fruit, sourdough bread. $8 additional selections
Cheeses: “Pure Luck” Chèvre, TX | Raclette, France | Los Cameros, Spain | Jasper Hill Cheddar, USA | Penta Créme Blue, USA
Charcuteries: Jamón Serrano, Spain | Golfera Salami, Italy | Salami Picante, Italy

SEASONAL OFFERINGS

Hand-Cut Saffron Pappardelle 28
Roasted honey nut squash velouté, Marcona almonds, sage brown butter, charred brussels sprouts, parmigiano, fried shallots

Roasted Australian Leg of Lamb 35
Golden vadouvan spice rub, roasted potato-tomato & mint stew, cilantro chutney

Pan-Roasted Alaskan Halibut 38
Preserved lemon Israeli couscous, braised artichokes, leeks & carrots, tarragon vinaigrette

Spiced Duck & Syrah 38
Pan-roasted Rohan duck breast, Kagan Cellars Syrah & cherry reduction, Madagascar vanilla & parsnip purée, petite arugula and pickled candy striped beets

Braised Beef Short Ribs 39
Honey and orange peel tamari glaze, smoked carrot & cauliflower purée, stir-fried morning glory, pomegranate-parsley gremolata

Fall Carolina Gold Rice Risotto 23
Roasted fennel, orange zest, sous vide egg, Pecorino Romano, garlic chips, toasted black pepper

DESSERT

Chamomile & Local Honey Crème Brûlée 12
Meyer Lemon Cake 12
Pisco sour espuma, brûléed strawberries

Warm Apple & Fennel Tart 14
House-made Red Rock blue cheddar ice cream

Valrhona Manjari Chocolate & Red Wine Custard 12
Candied hazelnuts, vanilla bean cream, shaved chocolate