



Ask about our custom multi-course tasting menus!

## PART ONE

**Shrimp Tempura** black sesame, spicy yuzu cream 8

**Roulade of Chicken and Pancetta** in feuilles de brick with whole grain mustard 10

**Seared Jumbo Scallop**

applewood smoked bacon, braised napa cabbage, fuji apple, cider reduction 14

**Charleston Crab Cake** sweet corn relish, sriracha aioli 9

**Warm Brie Cheese** stewed strawberries and grilled ciabatta 9

**Sautéed Gnocchi** parmigiano-reggiano, hon shemiji mushrooms 9

**Artisanal Cheese Plate** traditional accoutrements (serves 4-6 guests) 39

**Seared Hudson Valley Foie Gras** toasted brioche, local apple-cranberry relish 15

## PART TWO

**Michigan Potato Chowder** crisp bacon, tabasco oil and chives 5

**Seasonal Soup** 5

**Bibb Salad** roasted beets, toasted almonds, red onion, and orange ginger dressing 6

**Petite Greens** bosc pear, blue cheese, tiny brioche croutons and herbed balsamic vinaigrette 6

**\*\*Caesar Salad** parmigiano reggiano, radicchio, focaccia croutons, white anchovy 6

**Tossed Apple-Buttermilk Ranch Salad** bacon lardons, pickled onion 6

**Truffled Cucumber and Roasted Beet Salad** tomato, red onion and mixed greens 7



## **BIGGER PLATES**

### **Braised Short Ribs**

hedgehog mushroom risotto, foie gras truffle butter, fried onions, natural reduction 26

### **\*Roasted Duck Breast**

wild and basmati rice, sun dried cherries, and citrus currant sauce 26

### **Herbed Brioche Toasted Whitefish**

chestnut-parsnip croquettes, crispy pancetta, creamed leeks, broccoli, and sherry brown butter 24

### **\*Char-Crusted Angus Strip Loin 30**

### **\*Char-Crusted Tenderloin of Beef 34**

scallion whipped potatoes, seasonal vegetable, and cabernet natural reduction

### **Bacon Wrapped Roasted Chicken Breast**

creamy spaetzle, lemon-thyme natural reduction, and crispy parsnips 22

### **Grilled Scottish Salmon**

bronzed butternut squash, irish champ, black trumpet mushrooms, and wilted endive 26

### **Inspired Surf & Turf**

braised short ribs, seared sea scallops, truffled anson mills' polenta 34

### **\*Miso and Sesame Crusted Pork Tenderloin**

asian vegetables in feuilles de brick, wasabi whipped potatoes, shiitake mushrooms, sake-soy 25

### **Fettuccini Reggiano**

wild mushrooms, spinach, caramelized shallots, butternut squash, truffled white wine butter 19

### **Grilled Portabella**

basil polenta cake, spinach, tomato concassé, olive oil and lemon 17

### **\*Grilled Lamb Chops**

saffron couscous, seasonal vegetable and coconut-curry sauce 35

\* Items cooked medium rare to medium unless otherwise requested  
Regarding the safety of these items, written information is available upon request