

# h a r v e s t & h e a r t h

## FIRST COURSE

### SUMMER LOBSTER BISQUE

butter poached lobster, cognac, crème fraîche, chive

### ROASTED PEAR AND BURATTA

baby arugula, candied pecan, apple cider vinaigrette

### BRAISED SHORT RIB CROQUETTE

celery root purée, caramelized onion, red wine jus

## SECOND COURSE

### SEARED DIVER SCALLOP

butternut squash, brown butter, toasted hazelnut, pomegranate arils

### WILD MUSHROOM AGNOLOTTI

parmigiano reggiano, roasted shallot, madeira jus, crispy sage

### WARM BRUSSELS SPROUT AND HONEY CRISP APPLE SALAD

baby greens, creamy blue cheese, benton's bacon, spiced pecan, cider vinaigrette

## MAIN COURSE

### GULF SHRIMP AND GRITS

stone ground grits, charred corn, crispy leek, cognac cream

### MAPLE GLAZED DUCK BREAST

parsnip purée, glazed cipollini onions, wilted greens, port wine jus

### BERKSHIRE PORK CHOP

sweet potato gratin, roasted fennel, cipollini onion, rosemary jus

### WOOD GRILLED BEEF MEDALLIONS

potato pavé, roasted root vegetables, wild mushroom bordelaise

## DESSERT

### WARM APPLE TARTE TATIN

bourbon caramel, brown butter pecan, vanilla bean ice cream

### DARK CHOCOLATE AND HAZELNUT

dark chocolate crèmeux, toasted hazelnut, salted to caramel, espresso

\$110

Optional Sommelier Wine Pairing