

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

FIRST COURSE

MAINE 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 STONE GROUND GRITS

andouille, charred corn, roasted tomato, green onion, creole butter

MAPLE GLAZED MUSCOVY DUCK BREAST

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

HERITAGE BONE IN BERKSHIRE PORK CHOP

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

PRIME BEEF TENDERLOIN 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 caramel, espresso

\$95 per person