

chef's southern summer

FIRST COURSE

SUMMER LOBSTER BISQUE

maine lobster, sherry essence, garden herbs

BLUE CRAB AND AVOCADO TERRINE

crispy benne tuile, citrus crème fraîche, hot honey, chives

ALABAMA HEIRLOOM TOMATO SALAD

whipped valbreso feta, crispy prosciutto, charred peach, sherry vinegar pearls, basil oil

SECOND COURSE

GOLDEN CRUSTED GULF SNAPPER

creamy butter bean purée, crispy okra, blistered heirloom tomatoes, citrus beurre blanc

FORAGED WOODLAND MUSHROOM RISOTTO

black garlic, aged marsala, crispy shallot rings

LIBERTY FARMS BOURBON GLAZED DUCK BREAST

dark cherry mostarda, baby arugula, bourbon jus

MAIN COURSE

PAN SEARED GULF GROUPE

confit lemon-potato purée, summer squash, saffron nage

BUTTER POACHED MAINE LOBSTER TAIL

charred corn and okra succotash, arugula, tarragon beurre blanc

SEARED SEA SCALLOPS

sweet corn cream, butter braised lady peas, chive butter, pea tendrils

HERB CRUSTED PRIME BEEF MEDALLIONS

carolina gold risotto, maitake mushrooms, cast iron black pepper cream

DESSERT

GEORGIA PEACH PAVLOVA

bourbon cream, peach sorbet, almond crumble, crisp meringue

ALABAMA BLACKBERRY SHORTCAKE

brown butter cake, blackberry compote, lemon verbena chantilly, blackberry sorbet, pecan praline

items not available a la carte

\$110