

FEATURED COCKTAILS

Main Squeeze TEQUILA / GRAPEFRUIT / LYCHEE / YUZU / ELDERFLOWER ... \$17

Cherry Bomb RYE / AMARO / ANGOSTURA / CHERRY BITTERS ... \$17

AMUSE BOUCHE

Goat Cheese Tart BACON / DATES / PISTACHIO / SHERRY

STARTERS

East Coast Oysters on the Half Shell

CHAMPAGNE MIGNONETTE / COCKTAIL / LEMON

Steak Tartare

ROASTED MARROW BONE / CRISPY GINGER & GARLIC / SOURDOUGH

Crab & Goat Cheese Beignets

LAVENDER HONEY / ESPELETTE

Ellijay Mushroom Vol au Vent

SHERRY MUSHROOM CREAM / THYME / PUFF PASTRY

Burrata with Balsamic Strawberries & Basil

BABY BEETS / TUCKER FARMS ARUGULA / TOASTED PISTACHIOS / GRILLED CIABATTA

Lobster Bisque

LOBSTER MORSELS / BRIOCHE / SHERRY CREAM

ENTRÉES

Pan Seared Black Grouper

SUSHI RICE / SHERRY SOY BROTH / GINGER / SCALLION

Lobster Ravioli

LOBSTER MORSELS / LEMON RICOTTA RAVIOLI / PANCETTA CRISP
PARMESAN CREAM / MICRO BASIL

Maple Leaf Farms Duck

SUNCHOKE PURÉE / BLACK PEPPER JAM / DUCK CONFIT SPRING ROLL
BABY BOK CHOY / PICKLED SHIITAKES / GINGER BLACKBERRY

Black Angus Barrel Cut Beef Filet

7 OZ. CUT / WHIPPED POTATOES / PORT WINE BRAISED SHALLOT
ELLIJAY MUSHROOMS / COGNAC PEPPERCORN CREAM

Slow Braised Lamb Osso Buco

CREAMY POLENTA / ROSEMARY GREMOLATA / BRAISING JUS

Beet Confetti Tortelloni

RICOTTA & MOZZARELLA / BROWN BUTTER / SAGE / TOASTED WALNUTS

PASTRY

Strawberry Panna Cotta

SWEET BISCUIT CRUMB / CANDIED RHUBARB / AGED BALSAMIC / BASIL OIL

Basque Cheesecake

MASCARPONE / BLOOD ORANGE / ORANGE BLOSSOM HONEYCOMB CANDY

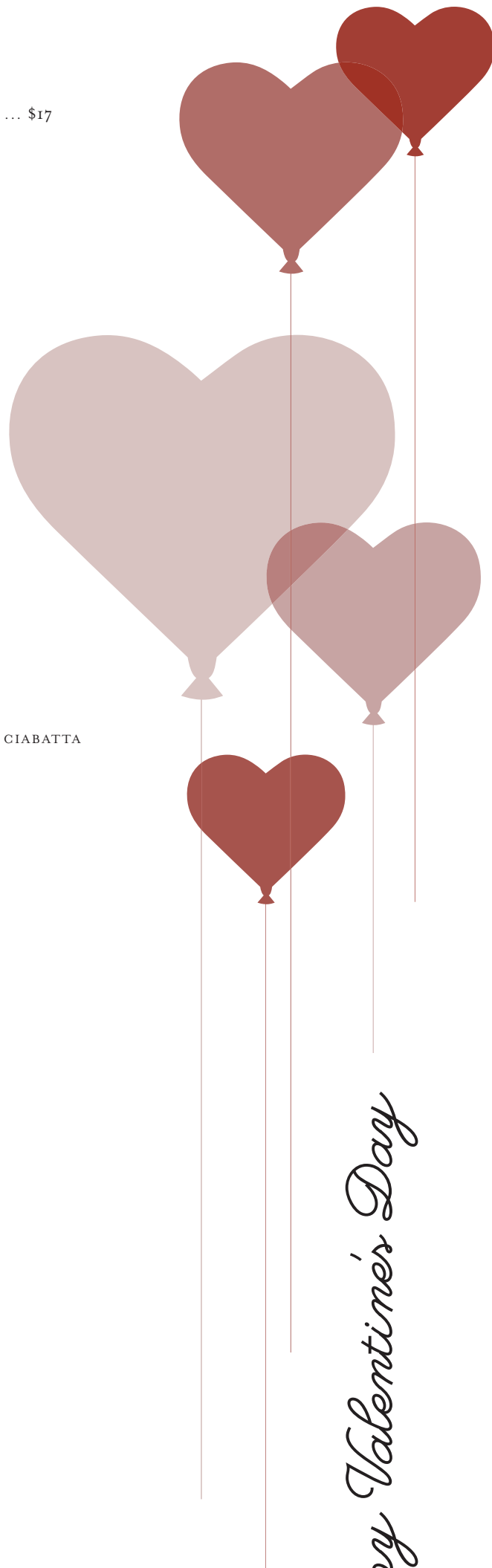
Bourbon Caramel Apple Bread Pudding

CINNAMON ICE CREAM / SPICED WALNUTS / CARAMEL / BOURBON SOAKED RAISINS

Molten Chocolate Cake

PISTACHIO GELATO / LUXARDO CHERRY

\$110 PER PERSON (PLUS TAX & GRATUITY)



Happy Valentine's Day

