

PRIX FIXE TASTING MENU

\$ 60.00 PER PERSON

STARTERS

SLIDERS

Chicken fried oyster sliders, spinach, applewood bacon, buttermilk biscuit, brown butter hollandaise

HAMACHI SASHIMI TOSTADAS

Roasted jalapeño avocado, ponzu, ginger slaw, aji amarillo yuzu vinaigrette, cilantro salsa verde

PORK BELLY

Brown sugar cured soy glazed pork belly musubi, seasoned rice, cucumber, carrot, tomato, shiso leaf

CHARRED OCTOPUS (\$5.00 supplement)

Braised & charred Spanish octopus, crispy potatoes, white bean puree, avocado, scallion powder, radish, coriander dressing

SNAPPER CRUDO

Asian pear, strawberries, coconut milk, citrus, oregano and beet flowers

SECOND COURSE

SOUP

Coconut curry lentil , lemon crème fraîche, cilantro

ARUGULA

Arugula, radicchio, Marcona almonds, dried figs, goat cheese, pecorino romano, sherry honey garlic vinaigrette

KALE CAESAR

Frisee, togarashi, parmesan, honshimeji mushrooms, nuoc cham Caesar dressing
black sesame powder

ENTRÉES

VEGETARIAN BOWL (\$50 person)

Farro bowl with roasted figs, walnuts, swiss chard, kale chips, apple, arugula, goat cheese, strawberry vinaigrette

GEORGE'S BANK SEA SCALLOPS

Seared sea scallops, pepper-jack cheddar Anson Mills grits, sautéed spinach, avocado mousse, charred jalapeño cilantro beurre blanc

NORWEIGIAN SALMON

Achiote honey glazed pan-seared salmon, heirloom tomato, roasted pineapple, jicama, tomatillo, cucumber, jalapeño water

MEDITERRANEAN BRANZINO

Grilled & roasted filet of branzino, baby kale, asparagus, citrus, seed "crunch" of quinoa, pumpkin and sunflower seeds, white soy, tahini-chile dressing

LOCKHART QUAIL

Roasted quail (2 pcs.) stuffed with dirty rice, celery root puree, caramelized onion & apple compote, braised greens, roasted vegetables, black pepper cider sauce

BRAISED BEEF SHORT RIBS

Roasted garlic mashed potatoes, honshimeji mushrooms, candied carrots, sugar snap peas, horseradish crème fraiche

ALASKAN HALIBUT (\$10.00 supplement)

Pan-seared, sautéed head-on blackened gulf shrimp, fried okra, maque choux

BEEF TENDERLOIN (\$10.00 supplement)

Pan-seared beef tenderloin, twice baked potato gratin, blistered shishito peppers, braised cauliflower florets, mushrooms, peri peri sauce

No Substitutions/No Split Plates Please

*consumption of raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness