



Chef's Prix Fixe

\$59

Choice of Starter

Jumbo Lump Crab Cake

Peppadew Remoulade, Sweet Potato Chips, Micro Cilantro

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Spicy Tuna Roll

Tuna, Sriracha, Cucumber, Scallion

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Short Rib Pot Roast

Braised Arugula & Celery Root Gratin, Heirloom Carrot Puree, Red Pearl Onion Confit, Chanterelle Mushroom, Natural Jus

Salad or Soup

Organic Greens

Cucumber, Organic Vegetables, Watermelon Radish, White Balsamic Vinaigrette

Roasted Butternut Squash Bisque

Spiced Mascarpone, Smoked Pecans, Maple Gastrique, Sage

Choice of Entree

Grouper

Butternut Squash Risotto, Black Trumpet Mushrooms, Artichokes, Reggiano Nage

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New York Strip

Fingerling Potatoes, Organic Vegetables, Red Wine Jus

Choice of Dessert

Crème Brûlée

*Vanilla Bean, Espresso Biscotti,
Chocolate Covered Espresso Beans*

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Seasonal Sorbet

*Mango Sorbet, Coconut Rum Syrup,
Diced Pineapples*

Salted Caramel

*Flourless Chocolate Cake, Salted Caramel Mousse,
Peanut Pretzel Crunch, Meringue*

(We Do Not Offer Any Substitutions On Our Prix Fixe Menu)

MANY ITEMS ON THIS MENU CONTAIN INGREDIENTS THAT ARE NOT LISTED; PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS BEFORE YOU PLACE YOUR ORDER. CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY RESULT IN AN INCREASE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS