



RESTAURANT WEEKS PRIX FIXE TASTING MENU

\$ 5 5 P E R P E R S O N

January 18 - February 1, 2025

STARTERS

SLIDERS

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

OYSTERS ON THE HALF SHELL

Oysters (3 piece), mignonette, cilantro water, squid ink crackers

HAMACHI SASHIMI TOSTADAS

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

ARUGULA SALAD

Arugula, radicchio, Marcona almonds, dried figs, goat cheese, pecorino, sherry honey shallot vinaigrette *GF

MEXICAN STREET CORN FRITTERS

Chili lime butter, queso fresco, lime

CHARRED OCTOPUS (\$7 supplement)

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

ENTREES

VEGETARIAN BOWL

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

SHRIMP AND GRITS

Gulf Shrimp, pepper-jack cheddar Anson Mills grits, sautéed spinach, avocado mousse, charred jalapeño cilantro beurre blanc *GF

BRAISED BEEF SHORT RIBS

Roasted garlic mashed potatoes, wild mushrooms, candied carrots, snap peas, horseradish crème fraiche *GF

RED FISH (\$15 supplement)

Pan-seared red fish, squid ink risotto, wild mushrooms, saffron citrus beurre blanc, truffle caviar *GF

PORK SCHNITZEL

Confit sunchokes, pan-seared artichokes, crispy capers, shio koji miso beurre blanc, balsamic reduction

BEEF TENDERLOIN (\$20 supplement)

Pan-seared beef tenderloin, creamy parmesan polenta, cipollini onion, roasted red bell pepper, broccolini, au poivre sauce *GF

PRIME NEW YORK STRIP (\$25 supplement)

Pan-seared 12 oz NY strip, garlic mashed potatoes, broccolini, blistered cherry tomatoes, Tiger steak sauce

DESSERTS

BLACK FOREST CAKE

Kirsch-soaked chocolate cake, chocolate ganache, white chocolate vanilla mousse, sour cherry

BRULEED BUTTERNUT SQUASH CHEESECAKE *GF

Brownie crust, pecan gelato, pecan brittle

BUTTER CAKE

Strawberry raspberry compote, vanilla ice cream, crème anglaise, caramel

***GF: gluten free. Ask your server about other gluten-free options.**

No Substitutions/No Split Plates Please