



RESTAURANT WEEKS PRIX FIXE TASTING MENU

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

J a n u a r y 1 7 t h - 3 1 s t

S T A R T E R S

S L I D E R S

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

O Y S T E R S O N T H E H A L F S H E L L

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

H A M A C H I S A S H I M I T O S T A D A S

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

A R U G U L A S A L A D

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

M E X I C A N S T R E E T C O R N F R I T T E R S

Chili lime butter, queso fresco, lime

C H A R R E D O C T O P U S (\$9 supplement)

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

E N T R E E S

V E G E T A R I A N B O W L

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

S H R I M P A N D G R I T S

Gulf shrimp, cheese Anson Mills grits, sautéed spinach, Cajun beurre blanc \*GF

B R A I S E D B E E F S H O R T R I B S

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

R E D F I S H (\$15 supplement)

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

P O R K C H O P

Maque choux, French bean salad, maple bourbon bacon glaze

H A N G E R S T E A K (\$20 supplement)

Pan-seared hanger steak, creamy parmesan polenta, broccolini, chimichurri \*GF

P R I M E N E W Y O R K S T R I P (\$25 supplement)

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

D E S S E R T S

C A R R O T C A K E

Vanilla bean cream cheese, pecan praline, carrot honey lavender puree, vanilla ice cream

M A N G O S O R B E T

Mango calabrese chutney, lime, mint \*GF

M I X E D B E R R Y B U T T E R C A K E

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

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

**\*\*No Substitutions/No Split Plates Please**

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