



SPRING FOUR COURSE

# Game & Seafood Dinner Experience

\$139 PER PERSON | WINE PAIRING \$72

includes fresh baked cornbread with sorghum butter  
choice of one option from each course

FIRST

### LAMB AND FETA MEATBALL

toasted pine nuts, charred lemon minted yogurt,  
pickled red onion, fried basil


### SALMON CARPACCIO

bottarga aioli, lemon oil, crème fraîche, sunchoke chips

### ASPARAGUS TARTLET

village cheese work's fresh cow's milk cheese,  
pressed pastry, garlic and spinach purée,  
fried hazelnuts, pea shoots, lemon vinaigrette

PAIRING

 **Oswaldo Amado**  
2017 Rarissimo Branco  
Bairrada, PRT  
glass \$35

SECOND

### CAULIFLOWER AND LEEK SOUP

fried hazelnut breadcrumbs, charred lemon, crème fraîche


### BOSTON BIBB SALAD

shaved radish, spring peas, irish cheddar,  
dill crème fraîche ranch, toasted brioche chili breadcrumbs

### RADISH AND POTATO SALAD

roasted and chilled radish and potato, miso tahini yogurt,  
chilled sesame spinach, pistachio sesame seed brittle crumble

PAIRING

 **Domaine Rolet Pere et Fils**  
2022 Arbois Rouge Tradition  
Jura, FRA  
glass \$32

MAIN

### BUTTERMILK GLAZED FRIED RABBIT

golden beet and buttermilk purée, bacon jam,  
roasted carrots and radish in tarragon vinaigrette,  
horseradish buttermilk cream

### CRISPY SKIN RED SNAPPER

spring onion, spinach and pea risotto, sautéed asparagus  
with lemon parmesan vinaigrette, saffron aioli,  
toasted pistachio and panko crumble

### PISTACHIO CRUSTED RACK OF LAMB

rustic fried potatoes with dill crème fraîche dressing,  
minted pea purée, balsamic reduction

### MISO HONEY GLAZED DUCK BREAST

brown butter carrot and ginger purée, sautéed asparagus,  
radish and edamame with charred citrus vinaigrette

### SEARED SEA SCALLOPS

truffled edamame purée, roasted baby mushrooms,  
charred lemon, shallot and pickled pea salad,  
toasted pine nuts, lemon tarragon cream


### SPRING PEA RAVIOLI

minted pea and marscapone filling, leek and lemon soubise,  
chili brioche breadcrumb

PAIRING

 **Midland Construction**  
2022 Blaufränkisch  
Shenandoah Valley, VA  
glass \$35

PAIRING

 **Domaine de la Mordorée**  
2020 Lirac Blanc  
Tavel, FRA  
glass \$42

DESSERT

### DULCEY MOUSSE

salted caramel mousse, goats milk tres leches cake,  
lime fluid gel, white chocolate milk crumble


### CHOCOLATE CREMEAUX ROLL CAKE

devil's food cake, dark chocolate ganache, espresso caramel,  
bourbon cream sauce, vanilla bean whip, fried rye tuile

### STRAWBERRY & ELDERFLOWER MILLE-FEUILLE

elderflower mousse, strawberry jam, sunflower honey tuile,  
strawberry chantilly cream, elderflower and lemon gel

PAIRING

 **Királyudvar**  
2012 '6 Puttonyos'  
Tokaji, HUN  
glass \$45

## MAIN COURSE UPGRADES

### HAND CUT STEAKS

served with horseradish mashed potatoes, sautéed asparagus,  
blue cheese and melted leek cream

### 18oz DOMESTIC WAGYU RIBEYE\*

STRUBE RANCH, TEXAS  
- 48 addition -

### 12oz NEW YORK STRIP\*

PAINTED HILLS, OREGON  
- 14 addition -

### 15oz LOCAL GRASSFED RIBEYE\*

KINLOCH FARM, THE PLAINS, VIRGINIA  
- 28 addition -

### 8oz FILET MIGNON\*

PAINTED HILLS, OREGON  
- 18 addition -

### SEAFOOD SKEWERS

SEARED SEA SCALLOPS - 26 - | GRILLED SHRIMP - 24 -

## FAMILY STYLE SIDES

### RAINBOW CARROTS AND RADISH 14

horseradish buttermilk cream, toasted sunflower seeds

### RUSTIC FRIED POTATOES 12

dill crème fraîche dressing, toasted sunflower seeds

### GOLDEN BEETS AND GOAT CHEESE 14

whole grain mustard marinated golden baby beets,  
crumbled goat cheese, pine nuts

### CRISPY FRIED BRUSSELS SPROUTS 13

maple sherry vinaigrette

### WHITE TRUFFLE PARMESAN HOUSE FRIES 14

fresh herbs, garlic aioli

### FRIED ARTICHOKEs 13

chive aioli, crème fraîche, chili breadcrumbs

### SAUTÉED ASPARAGUS 12

tarragon vinaigrette, parmesan, pine nuts

### SPRING ONION, SPINACH AND PEA RISOTTO 15

fried hazelnut breadcrumbs

20% GRATUITY ADDED TO PARTIES OF 5 OR MORE.  
THIS MENU CAN BE CUSTOMIZED TO ACCOMMODATE FOOD ALLERGIES AND DIETARY RESTRICTIONS.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.