

CHEF DE CUISINE
Josh Widner



PASTRY CHEF
Renee Hill

THREE COURSE PRIX FIXE

90

WITH WINE PAIRINGS

135

Amuse Bouche

daikon ceviche, house clamato, alium, cilantro, saltine

I

choose one

Soup

Charleston Wakefield veloute, house-made currants

NC Oysters

preserved Meyer lemon mignonette, celery, Fresno chili, lavosh

Smoked Pork Belly

beet fondue, Brussels, Arkansas Black apple, cider reduction, walnut dust

Paneer

kadai masala, capsicum, onion, preserved tomato, shallot

Maitake

Bradford Farm collard slaw, spruce honey, cashew, puffed sorghum, smoke

II

choose one

Scallop

carrot, radish, bok choy, pinot anglaise, Champagne foam

Filet

lump crab, béarnaise, peruvian potato, asparagus, sumac

Panisse

quinoa crusted cauliflower, fennel, tamarind butter, nuts and seeds

Carbonara

beet tagliatelle, pancetta, asparagus, Parmesan Reggiano, quail yolk

Pheasant

heirloom NC rice, rainbow chard, carrot fennel salad, cherry glacé

III

choose one

Chocolate Torte

hazelnut crust, espresso ganache, spice chocolate mousse,
Irish cream anglaise, hazelnut brittle

Cheesecake

strawberries, whipped cream, graham cracker crust, rosé meringues

Cherry Yuzu Bombe

almond cake, matcha soil, white chocolate cremeaux,
honey almond clusters