



FIRST COURSE

CREAMY CELERIAC SOUP
Charmoula, Pine Nuts, Sherry Gastrique

SECOND COURSE

Choose One

SPICY TUNA TARTARE TOSTADAS
Crushed Avocado, Miso Mayo, Pickled Red Onions

WINTER GREENS SALAD
Romesco, Lump Crab, Shaved Fennel, Citrus

SALTED COD CROQUETTES
Black Garlic Aioli

WHIPPED FETA
Black Currants, Tomato Confit, Mint, Grilled Bread

MATANZAS CREEK SAUVIGNON BLANC, California
DOM STEPHANE OGIER TEMPS RHONE BLEND, France

THIRD COURSE

Choose One

COQ AU VIN
Braised Root Vegetables, Whipped Yukon Potatoes

FLOUNDER MILANESE
Meyer Lemon Confit, Baby Arugula Salad, Lemon Butter

SQUID INK SPAGHETTI
Lump Crab, Calabrian Chili, Spanish Chorizo, Toasted
Hazelnuts

WOOD GRILLED DUROC PORK LOIN
Cheesy Grits, Braised Collards, Smoked Jus

WOOD GRILLED PETIT FILET OF BEEF
Cauliflower Puree, Caramelized Onion Melange,
Chimichurri

2022 DIATOM CHARDONNAY, Santa Barbara
FESSINA ERSE ETNA ROSSO, BLEND, Italy

FOURTH COURSE

Choose One

CARAMELIZED APPLES
Apple Mousse, Green Apple Granita, Honeycomb Brittle

TOFFEE CROISSANT BREAD PUDDING
Dulche De Leche ice Cream, Sea Salt