

Chefs tasting Menu

\$65 per person

FIRST COURSE

Crab Cake

lump crab, corn espuma, smoked corn salsa, bacon jam

Shrimp & Grits

country ham, charred tomato, fine herbs, ham hock au jus,
Vermont cheddar grit cake

Classic Wedge Salad

smoked bacon, pickled onions, cherry tomato, blue cheese crumbles, blue
cheese dressing

SECOND COURSE

Surf n Turf

N.Y. Strip, crispy gulf shrimp, dirty wild rice, roasted asparagus,
bearnaise sauce

Lobster Ravioli

house made pasta, poached lobster, roasted mushrooms, ricotta, basil,
cauliflower + parmesan puree, almond brown butter

Wild Mushroom and Truffle Risotto

goat cheese, parmesan, balsamic + onion marmalade

THIRD COURSE

Three Layer Chocolate Cake

chocolate ganache, vanilla whipped cream

Strawberry Short Cake

house made buttermilk biscuits, strawberry vanilla jam,
whipped cream, candied basil

Prepared by Executive Chef Scott Perry & Team