



FOR THE TABLE

Grilled Sourdough Flatbread with whipped feta & grilled tomato dip.

SALADS & APPETIZERS

SALAD OF MIXED LETTUCES

Roasted Pepper Yogurt Dressing,
Basil & Olive Oil Croutons

WATERMELON & CELERY SALAD

Rhubarb Vnegar, Lemongrass, Jalapeño,
Olive Oil & Celery Salt

SUMMER SQUASH SOUP

Tomato Oil, Toasted Seeds & Herbed Tomme

BLUE CORN CREPE

Creamed Corn, Crème Fraîche, Jalapeño,
Basil & Huitlacoche

GRILLED GULF SHRIMP

Roasted Garlic Crème Fraîche, Potato,
Pickled Red Onion, Cilantro & Tomato Pepper Salt

COAL ROASTED CHORIZO

Cilantro Aioli, Cherry Tomatoes &
Lemon Thyme Za'atar

ENTRÉES

SLOW ROASTED EGGPLANT

Preserved Tomatoes, Lentils, Tomato Vinaigrette
& Herbs

BARBEQUE GRILLED TROUT*

Carolina Gold Rice, Spinach, Okra,
Peanut Sauce & Pickled Shallots

HOT HONEY GLAZED CHICKEN

Puffed Rice, Pole Beans, Mint Pickled Cucumbers
& Crispy Shallots

CHOICE OF:

WAGYU FLANK STEAK*

- OR -

12G CAVIAR SERVICE \$65 | CUSTOM WIN PAIRING \$180

WINE PAIRING INCLUDES CAVIAR SERVICE



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness, especially if you have a medical condition.