



CHOICE OF APPETIZER:

Tonight's Soup

Made Daily

Braised Pork Belly

Fresh Corn, Red Bell Pepper,
Watermelon, Fried Shallots, Corn Puree

Chicken Karaage

Sesame Sticky Rice Cake

Shrimp & Scallops

Parmesan Grits,
Port Wine Cream Sauce

Seared Duck Foie Gras

Toasted Crostini

CHOICE OF SALAD:

Summer Salad

Baldwin County Lettuce, Watermelon,
Toasted Pumpkin Seeds, Fresh Strawberries,
Feta Cheese, Strawberry Vinaigrette

Spinach Salad

Applewood Smoked Bacon,
Shallots, Blue Cheese,
Bacon Vinaigrette

Burrata Salad

Local Tomatoes, Burrata Cheese,
Basil Oil, Balsamic Reduction

CHOICE OF ENTRÉE:

(Served with Choice of NoJa Potatoes or Fingerling Potatoes
And Brussel Sprouts or Chef's Vegetable)

Dry-Aged Sous-Vide Pork Chop

Garlic & Ginger Pan Jus

Lamb Chops

Red Wine Reduction

Panko Crusted Fresh Fish

Ginger-Miso Sauce

Duck Breast

Peach-Balsamic Reduction

8 oz. Sous-Vide Beef Filet (Add \$10)

Red Wine Reduction

Line Caught Fish

Chef's Preparation

8 oz. Sous-Vide Hanger Steak

Goat Cheese, Red Wine Reduction

Pan Seared Salmon

Romesco Sauce

\$65 per person