



Two Year Anniversary Prix Fixe Menu

FIRST COURSE

(Choose One)

Soup de Jour

PEI Mussels

verde coconut curry lemongrass broth, grilled sourdough

Braised Oxtails Sticky Buns

Napa cabbage kimchi, coriander pickled Persian cucumbers, sweet & sour sambal

Charred Oysters

applewood smoked bone marrow butter, grana padano, kale

SALAD COURSE

(Choose One)

Beet Carpaccio

assorted heirloom beets, chevre fondue, arugula, beet powder, smoked almond chips, lemon vinaigrette

Pearson Farms Grilled Peaches

prosciutto, lemon thyme cottage cheese, basil, frisee lettuce

ENTRÉE

(Choose One)

Caribbean Seafood Paella

jerk lobster & shrimp, little neck clams, PEI mussels, saffron arbario rice, Holy Trinity

Filet Mignon Oscar

butter poached king crab, grilled asparagus, duck fat fondant potatoes, mornay hollandaise sauce

Vegan Delight

quinoa, baby zucchini, patty squash, tofu, roasted red bell peppers, vidalia onion bulbs, red coconut curry sauce

34oz. Tomahawk Ribeye

lobster baked potato, bone marrow butter

Herb Dusted Duck Breast

black jollof rice, grilled asparagus, red pepper coulis

Broiled 1/2 Whole Lobster

seafood stuffing, grilled lemons, lemon thyme frites

DESSERT

(Choose One)

Lime Glazed Bundt Cake

Georgia peaches, passion fruit ganache, passion fruit cream

Banana Pudding

peanut butter & caramel craquant

\$75 per person, plus tax & gratuity