

## Four Course Menu Option 2

### SNACKS

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*(shared)*

BEEF TARTARE\* tri-tip, crispy shiitake, smoked tallow dressing, cornichon, sourdough

PIMENTO CHEESE DIP aged cheddar biscuits

BLUE CRAB BEIGNETS house remoulade

### FIRST COURSE

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*(shared) - PRE-SELECTED BY HOST*

WEDGE smoked bacon, blue cheese dressing, dried tomatoes, garlic

*-or-*

BABY LETTUCES green goddess, crispy shiitake, snap pea, sourdough crouton, grana padano, pickled radish

### SECOND COURSE

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*(shared)*

BEEF LONG RIB tabasco-molasses bbq, tortilla slaw

CHEDDARWURST green chili sauce, broccoli slaw

GRILLED PORK CHOP\* chipotle cashew salsa, jicama slaw, smoked cashews

FLAT IRON\* salsa macha, crispy onions

SALMON\* fried grit cake, ancho glaze, cilantro-lime beurre blanc

### SIDES

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*(shared)*

RED HOT BRUSSELS SPROUTS buttermilk ranch

GRILLED CAULIFLOWER harissa, pickled celery, smoked aioli

SOUR CREAM & CHIVE MASH smoky butter

### DESSERTS

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*(shared)*

BUTTERMILK PIE orange ginger marmalade

FLOURLESS CHOCOLATE TORTE candied pistachio, mascarpone mousse, strawberry coulis

*\$100/person*

A 25% Service Charge will be applied to the food and beverage minimum.  
This charge covers gratuity and assists in health and wellness coverage for our staff.

\*These items are raw or undercooked (or may contain ingredients which are raw or undercooked). Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.