

WANDERLUST

MARCH 12, 13, 14

ADVENTURE AWAITS ON EVERY PLATE

STARTERS

FORAGED GARDEN SALAD (12)

Mixed Petite Greens, Parsley, Pea Tendrils, Nasturtium, Sea Salt, Lemon Vinaigrette

CHARCUTERIE BOARD (14)

*Imported & Domestic Meat And Cheeses,
Flatbreads, Pickled Mustard Seeds, Fruit Preserves,
Artichokes, Marinated Olives, Mustard*

BACON & SHRIMP HUSH PUPPIES (14)

Smoked Chili Aioli

SOUP DU JOUR (10)

ENTREES

WINE BRAISED SHORT RIB (36)

*Red Wine Demi Glace, Root Vegetable Gratin, Baby Carrots,
Smoked Cipollini Onion*

SEARED SALMON WITH POMEGRANATE GASTRIQUE (38)

Herb Salmon, Pomegranate Gastrique, Wasabi Pea Puree

SPICED DUCK CONFIT (36)

*Port & Damson Sauce, Jerusalem Artichoke Purée,
Toasted Flaked Almonds, Broccoli Rabe.*

WILD MUSHROOM LASAGNA (32)

Truffled Béchamel, Thyme, Sage, Ricotta, Fontina, Parmesan

DESSERTS

MERINGUE & CITRUS (10)

Meringue, Lemon Curd, Vanilla Bean Whipped Cremeux, Kiwi

CHOCOLATE MOUSSE WITH CANDIED PEANUTS AND POPCORN (12)

*Manjari Chocolate Mousse, Candied Peanuts, Candied Popcorn,
Chocolate Tuile, Raspberry Fluid Gel*

RASPBERRY PANNA COTTA

Raspberry Panna Cotta, Chocolate Brownie, Raspberry Coulis

BERRIES & CREAM (9)

*Vanilla Bean Whipped Cremeux, Strawberry Foam,
Raspberry Fluid Gel, Strawberry Meringue, Tuile*



ORNAMNT.