



PRIX FIXE MENU

~ CHOICE OF APPETIZER ~

Caesar Salad

gem & romaine lettuces, toasted panko, parmesan

Mamitas Black Rice & Crab Balls

crab, old bay crème

Coconut Curry Mussels & Grilled Bread

leeks, ginger, lemongrass, onion, tomato

Suya Lamb Skewers

spiced yogurt, red onions, micro cilantro

Seared Sea Scallops & Saffron Risotto

asparagus, piri piri sauce, local micro Green

~ CHOICE OF MAINS ~

14oz Prime Ribeye

potato puree, spinach, black pepper sauce

Spiced Smoked Half Bird

sliced potatoes, brown sauce, hot honey, lemon zest, local micro greens

Halibut Fillet

smoked corn puree, charred corn salad, fennel, local micro greens

Spring Pea & Basil Pesto

tagliatelle, crab, mint, toasted pine nuts, lemon zest

~ CHOICE OF DESSERT ~

Pistachio Goat Chesseake

mixed berry compote

Chocolate Cake & Vanilla Gelato

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Executive Chef: Damon "Daye" Sawyer