

# DINNER

June 19, 2011

## TASTING MENUS

CHEF'S FIVE COURSE TASTING MENU 85 | WITH WINE 115

All guest's participation is required

## THREE COURSE PRE-FIXED 35

### GRILLED OCTOPUS

Minted watermelon, kalamata olives, feta, arugula

### HALF ROTISSERIE CHICKEN

Carolina rice, chorizo, black bean puree, greens

### MOLTEN VALRHONA CHOCOLATE CAKE

Hazelnuts, nutella, vanilla ice cream

## RAW

### SHRIMP COCKTAIL 5 EACH

CHILLED MAINE LOBSTER ½ 15 | WHOLE 30

### CEVICHE OF FLORIDA RED SNAPPER 13

Peppers, cilantro, onions, lime juice

## SMALL PLATES

### SHISHITO PEPPERS 7

Salt, lime

### STEAK TARTAR 12

Quail egg, greens, waffle chip

### PORK BELLY TACOS 11

Homemade kimchee

### GRILLED RARE TERIYAKI BEEF SKEWERS 9

Sugar cane, peanut sauce

### GRILLED OCTOPUS 10

Minted watermelon, kalamata olives, feta, arugula

### CHARRED BRUSSELS SPROUTS 9

Mustard sauce

### SMOKED FISH DIP 9

Grilled ciabatta, pickled jalapenos



## FIRST

MAINE LOBSTER BISQUE 13  
**Tarragon cream**

HEARTS OF ROMAINE 13  
**White anchovies, crouton, Caesar dressing**

GRILLED FLORIDA PEACH SALAD 14  
**Florida sunshine bleu cheese, candied pecans, honey vinaigrette**

SPRING ASPARAGUS 17  
**Crispy soft egg, benton's ham, Italian summer truffle vinaigrette**

HOMESTEAD TOMATOES 16  
**local burrata, speck, minus 8 vinegar**

DUNGENESS CRAB AGNOLOTTI 17  
**Zucchini, sweet corn sauce**

## DINNER

### THE BROILER

8OZ. CHAR BROILED SKIRT STEAK 26

10OZ. PRIME TOP SIRLOIN "PICANHA" 27

8OZ. BEEF TENDERLOIN 36

14OZ. FLORIDA GRASS FED WAGYU RIBEYE 44

34OZ. PRIME PORTERHOUSE "CENTER-CUT" 94 SERVED FOR TWO

### SPECIALTY ENTREES

HALF ROTISSERIE CHICKEN 27  
**Carolina rice, chorizo, black bean puree, greens**

WHOLE FRIED YELLOWTAIL SNAPPER 28  
**Baby bokchoy, Shishito peppers, thai chili sauce**

HERB SEARED AHI TUNA 35  
**Spicy Smoked baby potato salad, grilled green onion, benton's bacon, sunny side up egg**

HICKORY RUBBED PALMETTO CREEK FARM'S PORK LOIN CHOPS 33  
**Creamy polenta, escarole, brussels sprouts, mustard sauce**

LOCAL FARMER'S DELIGHT 22  
**Chef's selection of seasonal vegetables and specialty grains**



SIDES 9

BRAISED GREENS WITH BENTON'S BACON  
CAROLINA RICE GRITS WITH CHORIZO  
CRISPY YUCCA  
ROASTED FINGERLINGS WITH CRÈME FRAICHE  
BUTTERED SWEET ZELLWOOD FLORIDA CORN  
OLIVE OIL WHIPPED POTATOES  
BROCCOLI RABB WITH GARLIC  
BROWN BUTTER CAULIFLOWER  
SPICY SMOKED BABY POTATO SALAD

SIDES 12

CREAMED SPINACH  
VIDALIA ONION & POTATO GRATIN  
ANSON MILLS POLENTA  
DUCK FAT STEAK FRIES  
GRILLED ASPARAGUS  
ROASTED WILD CARROTS  
BRAISED FOREST MUSHROOMS  
BAKED MACARONI AND CHEESE

SAUCES / BUTTERS 2

CABERNET SAUCE  
CASTELVETRANO OLIVE SALSA  
CAVE AGED BLUE CHEESE  
HORSERADISH CRÈME FRAICHE  
CHIMICHURRI  
CLASSIC BEARNAISE  
PIQUILLOS PEPPER CHUTNEY  
BLACK GARLIC TRUFFLE BUTTER  
HERB BUTTER  
FOIE GRAS BUTTER  
SMOKED SWEET ONION BUTTER

ADD A FRIED DUCK EGG TO YOUR STEAK 3

EXECUTIVE CHEF PAULA DASILVA  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

