



Choice one starter, one entrée and one dessert.

STARTERS

SANDERLING BLUE CRAB AND CORN CHOWDER

Smoked bacon, potatoes

LOCAL GREENS

Baked apples, cranberries and blueberries, goat cheese crumbles, candied bourbon pecans, with spiced maple vinaigrette

ENTREES

PORK TENDERLOIN

Roasted tomato polenta, seared asparagus, green peppercorn demi-glace

CHAR CRUSTED YELLOWFIN TUNA

Over creamy herbed risotto, scallion lemon puree, blistered baby heirloom tomatoes

SOUTHERN BRAISED SHORT RIBS

Red wine braising jus, Mirepoix vegetables, rustic mashed potatoes and horseradish cream

DESSERTS

FLOURLESS CHOCOLATE TORTE

Espresso chocolate sauce

LEMON TARTELETTE

\$65 per Person

*No separate checks. An automatic 20% gratuity and applicable taxes will be added to the final bill.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.