

EVENING'S SPECIALS

Roasted Gold & Ruby Beet Tartine \$16

grilled country bread, whipped local goat cheese, hazelnut picada

Crispy Lamb Kofta Potstickers \$18

garlic labne, aleppo chili crisp

Carolina Shrimp & Andouille Gumbo \$20

warm country biscuit, holy trinity, sasafrass

Maitake Mushroom Dumplings \$20

honshimenji, scallions,
ginger-porcini consomme

Pan Roasted Icelandic Cod \$25

celery root puree, saffron mussel sauce

Hudson Valley Duck Confit \$26

French lentils, baby kale, Pommery
mustard sauce

Hot Buttered Apples \$15

cinnamon oatmeal crisp, vanilla ice cream

Le Petit Haut Lafitte Red Bordeaux \$25

Pessac - Leognan, France 2016