

TASTING MENU

We kindly request that the entire table participates in the Menu

CRISPY FRIED SHRIMP

Napa Cabbage, Sweet Chili Sauce, Yuzu Drizzle

MONTINORE ESTATE "BOREALIS", WILLAMETTE VALLEY, OREGON, 2010



SHRIMP AND SAUSAGE RISOTTO

Rock Shrimp, House Made Italian Sausage, Grana Padano

GLATZER GRÜNER VELTLINER, CARNUNTUM, AUSTRIA, 2009



CRISPY CAROLINA FLOUNDER

Butternut Squash, Smoked Bacon, Brussels Sprouts,
Sage Brown Butter, Citrus-Crab Salad

M. LAPIERRE GAMAY, BEAUJOLAIS, FRANCE, 2011



BREAD PUDDING

Tia Maria Hard Sauce, Chantilly Cream

M. CHAPOUTIER, BANYULS, FRANCE, 2007

Tasting Menu 65

Wine Pairing 40

APPETIZERS

DUCK CONFIT Andulah Grits, Citrus Gastrique, Frisée, House Pickled Chilis 13

BEEF CARPACCIO Roasted Garlic Aioli, Truffle-Hearts of Palm Salad 16

OYSTER ROCKEFELLER Fried Oysters, Spinach-Andouille Sausage Fondue 14

LOBSTER RAVIOLI Tarragon Foam, Tomato, Brussels Sprout Petals, Mascarpone 18

SHRIMP AND SAUSAGE RISOTTO Rock Shrimp, House Made Italian Sausage,
Grana Padano 15

CRISPY FRIED SHRIMP Napa Cabbage, Sweet Chili Sauce, Yuzu Drizzle 15

AUTUMN SQUASH SOUP Blue Crab, Herb Crouton 10

WATERCRESS & WARM GOAT CHEESE Pumpkins Seed Crusted Local Goat Cheese,
Sun Dried Cherries, Cane Syrup Vinaigrette 12

The
Atlantic Room
At The Ocean Course

MAIN PLATES

SEARED DAY BOAT SEA SCALLOPS Corn Purée,
Country Ham-Sweet Potato-Mushroom Ragout, Mountain Apple Agrodolce 38

GRILLED SWORDFISH Oyster Stuffing, Parsnip Purée, Truffle-Caper Gremolata 36

SEARED NORTH ATLANTIC SALMON Bistro Potatoes, Local Beans,
Sauce Béarnaise 27

CRISPY CAROLINA FLOUNDER Herb Crusted, Butternut Squash, Smoked Bacon,
Brussels Sprouts, Sage Brown Butter, Citrus-Crab Salad 32

BRAISED GROUPE Lobster Coconut Bisque, Fingerling Potatoes, Wilted Greens,
Radish, Frisée 35

BRAISED PORK SHANK Creamy Grits, Crowder Pea Succotash, "Red Eye Gravy" 33

GRILLED FILET MIGNON Seared Porcini Mushrooms, Creamed Spinach,
Potato Gratin 38

"CHICKEN & DUMPLINGS" Seared Poulet Rouge, Ricotta Dumplings,
Roasted Cipolline, Braised Carrots, Lemon Verbena Broth 29

SEASONAL ADDITIONS

**BUTTERNUT SQUASH PURÉE
& SMOKED BACON** 9

POTATO GRATIN 10

BISTRO POTATOES 9

**CROWDER PEA
SUCCOTASH** 9

CREAMED SPINACH 10

TRUFFLE MAC & CHEESE 12



The Atlantic Room is a proud member of the Sustainable Seafood initiative that ensures the health of worldwide fisheries.

**Please alert our service staff about any dietary restrictions*

Jonathan Banta
Chef De Cuisine

Wesley W. Fulmer
Sous Chef