

# CORN DEGUSTATION MENU

## CHILLED SILVER QUEEN CORN SOUP

JOHNS ISLAND BROWN FIGS, PRESERVED LEMON, BENTON'S COUNTRY HAM, BLUE CRAB

*2009 PEWSEY VALE RIESLING, EDEN VALLEY*

## GRILLED HOUSE CURED BACON

GEECHIE BOY "BIG" GRITS, CORN SALAD, RESERVE SHERRY GASTRIQUE

*2008 ALBERT BICHOT CHARDONNAY, POUILLY-FUISSÉ*

## TUNA ALA PLANCHA

YUKON GOLD POTATO-CORN HASH, SCALLION, SUMMER TRUFFLE VINAIGRETTE, TUNA CONSERVA

*2008 ALEX GAMBAL "CUVEE LES DEUX PAPIS" PINOT NOIR, BOURGOGNE*

## 130° FILET MIGNON

HUITLACOCHÉ, MUSHROOM, EDAMAME, CORN, SAVORY POPCORN, FIREFLY BOURBON

*2008 DOMAINE FAILLENC SAINTE MARIE "CUVÉE SYRHCONFERENCE DE PRESSE" SYRAH, CORBIÈRES*

## CORN AND PLUM TART

SWEET CORN ICE CREAM, PLUM CARAMEL

*FERNANDO DE CASTILLA AMONTILLADO, JEREZ*

TASTING MENU FOOD 75

WINE PAIRING 45

**TO ENSURE PROPER SERVICE, WE REQUEST THE MENU TO BE ORDERED BY THE ENTIRE TABLE WITHOUT SUBSTITUTIONS.**

*"LIVE IN EACH SEASON AS IT PASSES, BREATHE THE AIR, DRINK THE DRINK,  
TASTE THE FRUIT,  
AND RESIGN YOURSELF TO THE INFLUENCES OF EACH."*

~HENRY DAVID THOREAU

CHEF DE CUISINE NATHAN THURSTON

SOUS CHEF ANDREW VENABLE

SOMMELIER GARTH HERR

# FIRST PLATES

<b>MIBEK FARMS BEEF CARPACCIO</b> ~ SUMMER TRUFFLE AIOLI, LOCAL ARUGULA, HEART OF PALM, CROSTINI	13
<b>LOBSTER BISQUE</b> ~ TARRAGON MARSHMALLOW, LOBSTER SALAD	15
<b>TOMATO PANZANELLA</b> ~ BURATA CHEESE, HOUSEMADE BRIOCHE, SUMMER TRUFFLES, EXTRA VIRGIN OLIVE OIL	15
<b>FARMER'S SALAD</b> ~ LOCAL GREENS, CORNBREAD CROUTONS, BUTTERMILK-SCALLION DRESSING, BENTON'S HAM, PECAN	14
<b>FOIE GRAS TORCHON</b> ~ BRIOCHE TOAST, LOCAL PEACH JAM, BASIL BLANKET, HAWAIIAN SALT	19
<b>FRUITS DE MER</b> ~ CHILLED LOBSTER, POACHED SHRIMP, OYSTERS	MARKET PRICE

## CHEF'S SPECIALTY CUTS

PETITE STRIPLOIN	~ 6 OZ	29
FILET MIGNON	~ 8 OZ	40
RIB-EYE	~ 14 OZ	49
NEW YORK STRIP	~ 14 OZ	47
BARREL CUT FILET MIGNON	~ 10 OZ	49

## ENTREES

<b>TOMATO RISOTTO</b> ~ HEIRLOOM TOMATO, ARUGULA PESTO, PICKLED OKRA, OKRA FLOWER, FRESH MOZZARELLA	22
<b>ORGANIC CHICKEN</b> ~ BABY ARTICHOKEs, MEPKIN ABBEY OYSTER MUSHROOMS, ARUGULA, NATURAL JUS	29
<b>BLACK GROUPEr</b> ~ RED ROYAL SHRIMP, SHRIMP ESPAGNOLE, OKRA, HOUSE CURED PANCETTA, BELL PEPPERS, BROWN RICE	39
♥ <b>WILD KING SALMON</b> ~ MARBLE POTATOES, ROSEBANK FARMS ARUGULA, ORANGE, LOCAL BELL PEPPER CURRY	39
<b>SURF &amp; TURF</b> ~ 130° TENDERLOIN, RED ROYAL SHRIMP, SUMMER VEGETABLES, BABY POTATOES, BÉARNAISE	55

## SIDES FOR THE TABLE

GEECHIE BOY "BIG" GRITS	9	SAUTÉED VEGETABLES OF THE SEASON	9
ROASTED BABY POTATOES AND SPRING ONIONS	9	FORAGED MUSHROOMS	12
BENTON'S BACON TOTS	9	TRUFFLED POMMES FRITES	13