

fish

kumamoto oysters
charred longon granite,
pickled ramps 9

altamaha river sturgeon caviar
aspic of traditional accompaniments,
crunchy gribiche 28

cured trout tartare and citrus
chili blood orange emulsion,
benne wafer 14

seared north atlantic
sea scallop
pea puree, fennel,
kumquat, arugula 18

pan seared atlantic monkfish
melted leeks, green garlic,
shrimp nage, roasted beets 30

day boat red grouper
swiss chard, maitake mushrooms,
preserved citrus, fennel puree 32

columbia river spring salmon
cippolini, bacon, sweet potato,
ramp tops, pecan brown butter 30

jumbo virginia flounder
sea island peas, vidalia bulbs,
sauce laitue, pickled garlic 32

vegetables

daikon, nero,
and breakfast radishes
housemade butter, smoked salmon 7

shiitake and nemeko fondue
turnips, fiddlehead ferns,
garlic confit, mint 12

butter glazed baby carrots
carrot puree, mustard braised
cabbage, cipollini 8

baby gem lettuces
clabbered cream, candied pecans,
sorghum, tumbleweed 9

local beets and chevre
roasted, pickled, puree, sorbet 10

spring onion soup
georgia white shrimp,
preserved lime 14

roast mushroom tasting
french horns, piopinni,
maitake, spoonbread 14

a tasting of local early spring
vegetables 22

5 COURSE TASTING MENU 75 DOLLARS
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meat & game

soft poached bantam egg
farro, crisp vidalia,
tasso, nettle-black tea 8

crisped veal sweetbreads
creamed cope's corn,
chili glaze, bok choy 14

foie gras tasting
roasted and terrine, hibiscus,
honey, brioche 28

braised spring rabbit
pappardelle, fiddlehead ferns,
fennel, tarragon 17

pancetta wrapped veal loin
ramps, shiitake, kumquat marmalade,
potato dauphine 32

pan roasted duck breast
artichokes, turnips,
rhubarb, lentils 30

lamb porchetta
farro, lacinato kale, lemon 38

niman ranch ribeye
bone marrow toast,
onion marmalade, mustard greens,
brown butter emulsion 42