

Stone Fruit

Blue Crab

Yellow Squash, Mango, Vadouvan

North Carolina Shrimp

Apricot Kernal Blanquette, Potato, Gooseberry

Hay Roasted Squab

Coriander Streusel, Grilled Flowers

Waygu Beef

Fourme d'Ambert, Black Truffle, Malabar Spinach

Bethmale Chevre

Heart of Palm, Blackberry, Woodruff

Peach

Lemon Verbena, Lime

125

Pairing 90 | 150

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*Jon Cichon - Executive Chef
Eric Leveille - Chef de Cuisine*