

Small Plates

Roasted Blue Prawns <i>Crab Spoonbread, Piquillo Lime Butter</i>	\$14
North Carolina Bison Carpaccio <i>Herb Crust, Baby Red & Green Romaine, Truffle Caesar</i>	\$12
*White Tuna Sashimi <i>Beet Cured Tuna, Mizuna Greens, Pickled Radish, Passion Fruit</i>	\$12
Crisp Florida Frog Legs <i>Goat Cheese Cake, Apricot Marmalade, Bell Pepper Tapenade</i>	\$10
Barbequed Quail <i>Sun-dried Cherry & Shallot Jam, Watercress Coulis</i>	\$12

Soup & Salads

Spring Onion Soup <i>Creole Spices, Gruyere Custard</i>	\$9
*Estate Garden Greens <i>Spanish Almonds, Citrus, Sesame Brittle</i>	\$8
Goat Cheese & Spring Asparagus Frittata <i>Wasabi Cured Salmon, Pickled Grapefruit, Herb Salad</i>	\$10
Toasted Fennel Panna Cotta <i>Rhubarb, Pecan Crisp, Chicory Frisee</i>	\$9
*Chilled Jonah Crab <i>Compressed Melon, Watercress, Basil Vinaigrette</i>	\$13

Pasta & Vegetables

Pasta Available as Small Plate or Entrée

Maine Lobster Gnocchi <i>Vanilla Poached Lobster, Mango Butter, Garden Basil</i>	\$16/\$35
Sweet Pea Ravioli <i>Rock Shrimp Succotash, Whipped Carrot, Paprika Foam</i>	\$13/\$23
Spring Vegetable Risotto <i>Crisp Prosciutto, Chicken Jus, Shaved Parmesan</i>	\$10/\$21
*Vegetable Crepes "Three Variations" <i>Morel Mushroom, Caramelized Onion, Young Squash</i>	\$14

* Choices - Superb Cuisine Created with Your Well Being In Mind.
Food Allergies - Please Consult with Our Service Team.

Fish & Shellfish

*Olive Oil Poached Halibut <i>Warm Provencal Salad, Saffron Braised Mussels, Herb Pesto</i>	\$32
*Tandoori Grilled Yellowfin Tuna <i>Chick Pea Caponata, Cauliflower, Red Onion Verjus</i>	\$33
Seared King Salmon <i>Chive Gnocchi, Chorizo, Oven-dried Tomato, Myer Lemon Butter</i>	\$29

Naturally Raised Game

Roasted Rabbit Saddle <i>Morel Mushrooms, Peas & Carrots, Pancetta</i>	\$32
Prosciutto Wrapped Pheasant Breast <i>Smoked Onion Potato Puree, Broccolini, Carrot Jus</i>	\$35

Naturally Raised Meat

Black Angus Filet Mignon 6oz/8oz <i>Gorgonzola Brule, Whipped Turnip, Cipollini Onion, Smoked Blueberry Gastrique</i>	\$34/\$39
Bone-in Ribeye Steak 16 oz <i>Espresso, Baby Artichoke, Baby Carrots, Porcini Veal Jus</i>	\$40
Parmesan Crusted Veal Medallions <i>Sunchoke Puree, Citrus Herb Salad, Tomato Emulsion</i>	\$32
Kurobuta Pork Chop <i>Garlic Custard, Spinach, Rhubarb, Sassafras</i>	\$29

Prix Fixe Menu

Chef's Seasonally Inspired Three Course Menu	\$48
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Executive Chef – Rick Boyer Chef de Cuisine – Michael Gonzalez

An 18% gratuity will be added to all parties of six or more.
Thank you for utilizing your cell phone in the reception area.