



610 B.L.T.

Pea Velouté, Bay Scallop, Horseradish, Buttermilk, Pea Tendrils

Bluefin Tuna Tataki, Asparagus, Ponzu, Sorrel, Pomelo, Shiso
Gruet, “Sauvage”, Blanc de Blancs, New Mexico NV

Carrot Cavatelli, Carrot, Saag, Paneer, Cashew Dukkah, Garam Masala
Mar de Frades, Albariño, Rías Baixas 2021

BBQ Hamachi Collar, Rice Crepe, Papaya, Nouc Cham, Fried Shallot, Herbs

Seared Scallop, Peanut Pesto, Edamame Grits, King Oyster Mushrooms, Pickled Peppers
Torre Mora “Scalunera” Etna Bianco, Carricante, Sicily 2022

Venison, Celery Root, Brussels Sprouts, Cippolini Onion, Haskapberry Jus

Duck Breast, Duck Confit, Congee, Bok Choy, Kohlrabi Kimchi, Quail Egg
Austin Hope, Cabernet Sauvignon, Paso Robles 2022

Crème Caramel, Sorghum, Apple, Persimmon, Black Walnut

Bourbon Aficionado: Drunken Banana Cake, Butterscotch, Chocolate,
Pappy Maple Syrup, Corn, Brown Butter Ice Cream, Smoke

Artisan Cheese Plate with Accompaniments
10yr Tawny Port

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

5 Course Tasting Menu - \$125 per person
5 Course Wine Pairing Option - \$65 per person
All other beverages, tax and gratuity are additional.