



610 B.L.T.

Chanterelle Hummus, Trout Roe, Cucumber, Pickled Ramp, Heirloom Tomato Hearts, Eggplant Paper

Rose Veal Tartare, Horseradish, Capers, Quail Egg Yolk, Pickled Mustard Seeds, Sesame Rice Paper
Dönhoff, Riesling, "Trocken", Nahe 2019

Butternut Squash and Goat Cheese Agnolotti, Black Garlic, Brown Butter, Sunflower, Crispy Sage

Halibut, Squash Terrine, Roasted Corn, Pickled Mussels, Lemon Beurre Blanc

Seared Scallops, Braised Radish, Tarragon Oil, Seaweed, Miso Hollandaise
La Spinetta, Rosé Di Casanova, Italy 2018

Farmer Joe's Duck Breast, Dirty Carolina Gold Rice, Napa Cabbage, Plum Hoisin Sauce, Charred Okra

Ribeye, Roasted Cauliflower, Sweet Potato, Oyster Mushrooms, Pepper Relish Jus
Orin Swift, Abstract Red, California 2018

Fig Tart, Salted White Chocolate, Sherry Vinegar Caramel, Pistachio

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

Carrot Cake, Carrot Haystack, Candied Pecans, Bourbon Praline Ice Cream

Artisan Cheese Plate with Accompaniments
Rye Whiskey, Tawny Port, Pappy Maple, Bitters

5 Course Tasting Menu - \$110 per person
5 Course Wine Pairing Option - \$65 per person
All other beverages, tax and gratuity are additional.