

CONGRATULATIONS CLASS OF 2019!

55/person

CAP & GOWN *Scottish Kings Gin, Eden Herbal, Elderflower, Blood Orange* 14
BENOIT MARGUET *'Shaman Rosé' Grand Cru, Champagne, France '14* 15 / 30 / 120

For the Table:

CRAB HUSHPUPIES *Roasted Garlic & Chipotle Mayo, Lemon* 13
BENTON'S COUNTRY HAM *Groundnut Bun, Coffee Pickled Shallot* 12
ROBIOLLA BOSINA *Cornmeal Crackers, Walnuts, Table Mountain Honey* 11
FARMER'S CHEESE TOAST *Rose Petal, White Chocolate, Red Onion, Pistacchio, Mint* 11

I.

ASPARAGUS & FARRO VERDE*

Poached Egg, Jalapeño, Green Garlic, Arcana Nduja Sausage

MASA CORN DUMPLINGS "AL PASTOR"

Braised Red Chile Pork, Grilled Pineapple, Radish, Lime Yogurt

DEVEILED EGG & SHAVED RADISH SALAD

Escarole Hearts, Buttermilk & Chive Dressing

GOLDEN BEETS

Blue Cheese, Mint, Raspberry, Feuilletine

II.

DUCK CONFIT

Corn Grits, Kale, Pecan, Colorado Cherry

CAROLINA GOLD RICE

Rainbow Chard, Harissa, Carrot, English Peas, Charred Onion Broth

WOOD GRILLED SALMON

White Mountain Quinoa, Spinach, Vanilla, Lemon, Tarragon

10oz BEEF RIBEYE

(Supplement +15)

Smoked Jalapeño, Braised Beef Rib, Collard Greens, Bacon

III.

PINEAPPLE-VINEGAR ICE BOX PIE

Whipped Crème Fraîche

PEANUT BUTTER PRETZEL BAR

70% Vahlrona Chocolate, Caramel, Maraschino Cherry

FORTUNA CHOCOLATE SORBET

Orange Italian Ice, Molasses Granita, Aleppo Chile