

CONGRATULATIONS CLASS OF 2019!

55/person

MORTARBOARD *Beefeater Gin, Eden Bitter, Ancho Reyes Verde, Basil, Grapefruit* 16
JP LAUNOIS *'Brut Tradition' Champagne, France M.V.* 13 / 25 / 100

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 14
Poached Egg, Jalapeño, Green Garlic, Nueske's Bacon

MASA CORN DUMPLINGS "AL PASTOR" 15
Braised Red Chile Pork, Grilled Pineapple, Radish, Lime Yogurt

DEVEILED EGG & SHAVED RADISH SALAD 12
Escarole, Espelette, Buttermilk & Chive Dressing

VERJUS ROAST BEETS 13
Blue Cheese, Mint, Strawberry, Feuilletine

II.

DUCK CONFIT 33
White Corn Grits, Swiss Chard, Rhubarb, Fennel, Pink Peppercorn

CAROLINA GOLD RICE 29
Harissa, Carrot, Trumpet Mushroom, English Peas, Charred Onion Broth

WOOD GRILLED SALMON 34
White Mountain Quinoa, Spinach, Tarragon, Meyer Lemon & Vanilla Puree

10oz BEEF RIBEYE 45
Smoked Jalapeño, Braised Beef Rib, Collard Greens, Bacon

III.

PINEAPPLE-VINEGAR ICE BOX PIE 12
Whipped Crème Fraîche

PEANUT BUTTER PRETZEL BAR 12
70% Valrhona Chocolate, Caramel, Maraschino Cherry

FORTUNA CHOCOLATE SORBET 7
Orange Italian Ice, Molasses Granita, Aleppo Chile

TWO SCOOPS 6

Mint Chocolate Chip, Coffee & Hazelnut, PeanutPeanutPeanut!, Carrot Cake, French Vanilla