

menu

OYSTERS ON THE HALF SHELL WITH,
MIGNONETTE, MARINATED ORANGE &
COLLARD KIMCHI

*Paired with: Szigeti Gruner Veltliner Brut Sparkling,
Austria*

CURRIED BEETS, ROASTED HEIRLOOM
CARROT, BURATTA, POMEGRANATE
SEED, FRIED CORNBREAD CROUTON

Paired with: Tarpon Cellars Cambaro Red, California

FIELD PEA & COLLARD FRIED RICE,
PEKING DUCK PORK BELLY

*Paired with: Château de Saint Cosme, Côtes du Rhône Les
Deux Albion Rouge, France*

RED FISH 'JAMBALAYA'

*Paired with: Cristom Mt. Jefferson Pinot Noir from the
Magnum, Oregon*

CRÈME BRÛLÉE TART WITH
SEASONAL CITRUS

Paired with Ology Coffee

*Sugar Cane Processed Colombian Coffee + optional shot of
Ology Crème Liquor*