

Chef's Tasting Menu

\$51/Person

Poached Shrimp

deviled egg yolk, spiced olive salad

Oyster Bisque

cracker

Braised Wahoo

white beans, salt pork,
sweet peppers, collard greens

Swordfish

cauliflower, fingerlings, preserved lemon, capers, sour raisin

Strawberry Shortbread

florida strawberries, whipped cream

Recommended Wine Pairings

Pinot Noir

Chanson

Burgundy, France

White Blend

Orin Swift, "Mannequin"

California

***12% service fee will be added to final bill**