

nightcap

FIRST

GRILLED FOCACCIA[☾]

whipped raisin butter, pickled sun-dried tomato

6

CRISPY BRUSSEL SPROUTS[☾]

shishito jam, togarashi peanuts, sesame, herbs

9

NIGHTCAP SALAD

*local greens, grilled avocado, ricotta salata, pickled carrot, radish, charred onion
vinaigrette*

12

ROASTED SUN CHOKE

blood orange, matcha, chili yogurt

12

CORNMEAL CRUSTED OYSTERS

passion fruit, horseradish, buttermilk

14

RED CRAB HUSH PUPPIES[☾]

ranch, avocado purée, pickled jalapeños

14

SEASONAL CHEESE PLATE[☾]

gorgonzola dulce, pear butter, vanilla, candied almonds

15

{chef}

Drew Dunston

****CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS****

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SECOND

FARRO RISOTTO

roasted poblano, crema, lime, cilantro

18

ROASTED CHICKEN BREAST

potato dauphine, black garlic, maitake mushroom, truffle jus

26

SEARED ORA KING SALMON**

bok choy collards, pork shoulder, bartlett pears, miso gastrique

28

GRILLED HANGER STEAK

carrot butter, shallot rings, cilantro chimichurri

32

THIRD

KEY LIME CHURRO

torched meringue, lime curd, sour cream gelato

12

BUTTERMILK PANNA COTTA

lavender, blueberry, cornmeal cookie

12

DARK CHOCOLATE CREMEUX

avocado sorbet, ancho jam, puffed caramel rice

13

{chef}

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