
Sur-Lie

First Course

Asparagus salad w/ grilled asparagus + duck egg + romano tuille + pine nuts + romesco sauce

Spring soup w/ pea soup + garlic scape relish + focaccia + fresh pea salad

Tuna carpaccio w/ black olive powder + crispy caper + tarragon mayo + goat cheese crouton

Second Course

Beef striploin w/ 9 oz angus reserve + fondant potato + charred broccoli + ramp purée + demi glace

Cornish hen w/ asparagus + peas + charred leek vinaigrette + wilted greens + hominy grits

Seared scallops w/ warm carrot-fennel salad + ranch + celeriac purée + crispy shallot

Tagliatelle w/ sun dried tomato + spring pesto + sunflower seeds + burnt zucchini + romano

Dessert Course

Maple crème brûlée w/ maple tuile + maple gel + apple butter

Chocolate-coffee dome w/ pecan brittle + chocolate crumble + espresso ice cream + fresh berries

\$59 per guest not including taxes and gratuity

Sur-Lie

First Course

Asparagus salad w/ grilled asparagus + duck egg + romano tuille + pine nuts + romesco sauce

Spring soup w/ pea soup + garlic scape relish + focaccia + fresh pea salad

Second Course

Beef tartare w/ sea buckthorn + puffed rice + shallot + chive + German mustard + cured hens yolk

Crispy sweetbreads w/ Texas toast + peach carolina hot sauce + celeriac remoulade

Tuna carpaccio w/ black olive powder + crispy caper + tarragon mayo + goat cheese crouton

Third Course

Beef striploin w/ 9 oz angus reserve + fondant potato + charred broccoli + ramp purée + demi glace

Cornish hen w/ asparagus + peas + charred leek vinaigrette + wilted greens + hominy grits

Seared scallops w/ warm carrot-fennel salad + ranch + celeriac purée + crispy shallot

Tagliatelle w/ sun dried tomato + spring pesto + sunflower seeds + burnt zucchini + romano

Dessert Course

Maple crème brûlée w/ maple tuile + maple gel + apple butter

Chocolate-coffee dome w/ pecan brittle + chocolate crumble + espresso ice cream + fresh berries

\$70 per guest not including taxes and gratuity

Sur-Lie

Family style

First Wave

Choice of:

Asparagus salad w/ grilled asparagus + duck egg + romano tuille + pine nuts + romesco sauce

or

Spring soup w/ pea soup + garlic scape relish + focaccia + fresh pea salad

Second Wave

Platters of:

oysters and house crudo w/ mignonette + hot sauce

seared scallops w/ celeriac puree + ranch + crispy shallot

charcuterie w/ house preserve + pickled vegetables + foie gras torchon

Third Wave

Platters of:

Chateaubriand w/ mixed mushrooms + roast shallots + red wine jus

Whole grilled fish w/ preserved lemon and leek (seasonal)

Duck duo w/ local roast duck breast and confit leg + diablo sauce

Tagliatelle w/ sun dried tomato + spring pesto + sunflower seeds + burnt zucchini + romano

Potato gratin mixed vegetable sides

Dessert Wave

Platters of:

Micro desserts + fresh fruit + house ice cream and sorbet

\$75 per guest not including tax and gratuity