

First

- 14 Cheese Plate/Buttermilk Crackers/Belle Garde Ciabatta
- 16 Cold Smoked Tuna Tartar/Avocado/Crispy Bananas
- 15 Stracciatella/Roasted Squash/Brown Butter
- 15 Chilled Squash Veloute/Endive/Parmesan
- 13 Marinated Shrimp/Roasted Jalapeño Jus
- 15 Blue Crab Niçoise Salad

Second

- 18 Celery Root/Granny Smith Agnolotti/Hazelnuts
- 27 Curried Goat/Sweet Potato Gnocchi/Cashews
- 26 Drum/Fennel Soffritto/Clams
- 16 Cornmeal Crusted Catfish Sandwich/Chips
- 17 Hot Fire Chicken/Pickles
- 20 CL Wagyu Burger/Caramelized Onion/Taleggio Cheese

Extras

- 8 Sunchoke & Potato Puree/Crispy Sunchoke
- 7 Fall Vegetable Almondine/Salsa Verde
- 7 Black Eyed Peas/Bacon/Tomato
- 8 Spinach Cavatelli/Fontina Fondue

Sweets

- 10 Caribbean Rum Cake/Pineapple/Coconut Sorbet
- 10 Buttermilk Cheesecake/Carrot Sponge/Ginger Granola
- 5 Daily Selection of Sorbet and Ice Cream
- 11 Bolivian Chocolate Cake/Spiced Cocoa Soup/Passionfruit

Consuming raw or undercooked food may increase your risk of foodborne illness

Chefs Nina Compton/Hector Suarez/Levi Raines