

Small Bites

- 6 Conch Croquettes/Pickled Pineapple Tartar Sauce
- 5 Spiced Pig Ears/Smoked Aioli
- 5 Crispy Dirty Rice Arancini/Sour Orange Mojo

First

- MP Daily Selection of Chilled Oysters 6 or 12ea
- 15 Steak Tartare/Pine Nut Gremolata
- 15 Hamachi/Coconut Curry/Pickled Mango/Trout Roe
- 21 Caribbean Seafood Pepper Pot
- 14 Marinated Shrimp/Roasted Jalapeno Jus
- 16 Cold Smoked Tuna Tartare/Avocado/Crispy Bananas
- 15 Stracciatella/Roasted Squash/Hazelnuts
- 17 Broiled Shrimp/Calabrian Chili Butter
- 13 Crispy Cauliflower/Buttermilk Caesar/Chicken Skins

Second

- 29 Black Drum/Squash/Beurre Blanc/Caviar
- 34 Duo of Beef/Parsnips/Shitake Mushrooms/Foie Gras
- 26 Half Chicken/Broccoli Rabe/Orange
- 27 Curried Goat/Sweet Potato Gnocchi/Cashews
- 28 Scialatielli/Clams/Shrimp/Chili

Extras

- 7 Roasted Potatoes/Herbs
- 7 Roasted Fall Vegetable Almondine/Salsa Verde
- 7 Black-eyed Peas/Bacon/Crispy Shallots
- 8 Spinach Cavatelli/Fontina Fondue

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

Chefs Nina Compton/Hector Suarez/Levi Raines