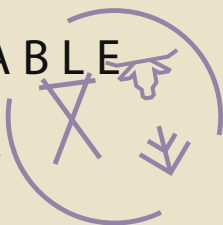


FARM TO TABLE DINNER



TO START

BACK TO THE GARDEN SALAD

daily harvested vegetables, buttermilk ranch

BBQ SHRIMP AND GRITS

ham broth, chili oil

SUMMER HARVEST

*carrots, beets, turnips and turnip greens,
warm brown-butter vinaigrette*



MAIN COURSE

WILD BOAR OSSO BUCCO

*hakurei turnips, pea variations, cow pea
cassoulet, pickled raisin relish*

GRASS-FED COWBOY RIBEYE

*potato pave, grilled broccoli rabe and oyster
mushroom, caramelized onion jam, rosemary
glace*

GULF-CAUGHT REDFISH

*summer squash ratatouille, smoked almond
romesco, citrus herb gremolata*



DESSERT

CHOCOLATE PECAN PIE

caramelized grapefruit, toasted coconut

BANANA FLAN

roasted figs, praline crumble

** Consuming raw or uncooked meats, poultry,
seafood, shellfish or eggs, may increase your risk of
foodborne illness, especially if you have certain
medical conditions.*