

Chef's Tasting Menu

FIRST COURSE

Salt Roasted Beet Salad

White Lotus Feta, Toasted Coriander,
Cabernet Vinaigrette

Fried Escargot

Guindilla Aioli

Crispy Foie Gras PB&J

Marcona Almond, Michigan Strawberry Jam

Blistered Shishito Peppers

Yuzu, Burnt Garlic, Maldon Salt

SECOND COURSE

Seared Pork Belly

Luxardo Cherry Glaze, Celery Puree
House Pickles

Jumbalaya

Rice, Red Kidney Bean, Chorizo, Crayfish,
Grilled Prawn

Diver Scallops

Miso Beurre Blanc, Chorizo Crumble

DESSERT

Tres Leches Cake

Bourbon, Vanilla, Strawberry

