



## Graduation 2017

Pre Fixe Menu \$89 per person

Champagne Toast

### Appetizers

Caramelized Onion Soup  
oxtail, beaufort

Garden Greens  
radish, strawberries, shallot vinaigrette

Shrimp n' Grits  
lamb sausage, chevre, mint oil

Seared Duck Breast  
amarena cherries, almonds, frisee

### Entrees

Seared Sea Scallops  
caramelized cauliflower,  
chorizo, sea beans, almond froth

Grilled Pork Chop  
pineapple, spring onion,  
point Reyes bleu cheese, sherry vinaigrette

Steak Frites  
wagyu hanger, pearl onion gastrique,  
bistro fries

Glass Noodles  
twin oaks tofu, sweet soy,  
pickled mushrooms, broccoli

### Desserts

Sticky Toffee Pudding  
candied pecan, date puree, Earl Grey ice cream

Bittersweet Chocolate Mousse  
macerated cherries, white chocolate pearls

Apple Crisp  
bourbon brown butter, almond cream

subject to change without notice