

*Choice of one item per course  
Inclusive of Sake or Wine pairing*

### **First Course**

#### **Taylor Bays, Three Ways**

*Touted as the best of scallops, Taylor Bays have a tender texture and are incredibly sweet. Hand selected directly from the sea and prepared three ways: Live on the half shell, broiled with pancetta and gruyere, lightly smoked.*

-

#### **Fishmongers Chowder**

*A classic dish prepared with wild monkfish tails, genuine bluepoint oysters, littleneck clams and line caught black sea bass. Served with fresh monkfish liver crostini.*

-

#### **Smoked Shellfish Sampler**

*Fresh Long Island littleneck clams, razor clams, and genuine blue point oysters, lightly smoked and served with mignonette, Worchester and Meyer lemons*

### **Second Course**

#### **Local White Ahi Tuna Au Poivre**

*Line Caught white tuna steaks seared au poivre with baby white asparagus and air fried potatoes in roasted duck fat.*

-

#### **Tortellini, Monkfish & Sweet Shrimp**

*Handmade fresh ricotta and white chive tortellini, with sautéed monkfish tails and fresh North Carolina Sweetwater Shrimp. Served in a light cream sauce with local market fresh vegetables.*

### **Third Course**

#### **Mille Crepes**

*We make our own crepe cakes, which feature no less than twenty buttery, paperthin handmade crepes and whipped pastry cream fillings:*

*Grand Marnier and Blood Orange*

*Chestnut cream and Valrhona chocolate*

*Pistachio and Madagascar Vanilla*

-

#### **Lavender & Lychee Rice Pudding**

*Sweet cream milk and arborio rice with a hint of lavender and topped with fresh lychees*

Retail value is \$100 per person for a 3 course dinner with sake or wine pairing.

