

# FIVE COURSE CHEFS TASTING MENU \$46

# ROASTED BUTTERNUT SQUASH PANZANELLA SALAD

GOATS CHEESE, ARUGULA, PICKLED RED ONIONS, CRISPY BRUSSELS SPROUT LEAVES

## SMOKED CHICKEN & FIRE ROASTED VEGETABLE LINGUINE

Tomato, Corn, Mushroom, Zucchini, Vermouth Cream

#### WOOD GRILLED SEA SCALLOP

STONE GROUND GRITS, SMOKED TOMATO CREAM, CHARRED BRUSSELS SPROUTS

## PETITE TENDER MEDALLIONS

WILD MUSHROOM RISOTTO, HERICOT VERT, RED WINE DEMI-GLACE

#### TRIO OF GELATOS

DARK CHOCOLATE, DULCE DE LECHE, PISTACHIO, HAZELNUT BISCOTTI