

\$55 Per Person

HORS D'OEUVRE

CHOICE OF

LOWCOUNTRY OYSTER STEW

crispy oyster, popcorn rice, marinated fennel & fresno

HARVEST SALAD chicories, radish, pomegranate, orange, scallion, candied garlic vinaigrette

LOBSTER ARANCINI calabrian chili aioli

RAVIOLI house made ricotta, preserved lemon, honey butter, pinenuts

ENTREE CHOICE OF

CRISPY CONFIT CHICKEN organic mushroom risotto, caramelized onion jus

ASH CURED NC TUNA fingerling potatoes, lacinato kale, fermented chili romesco

RICOTTA GNOCCHI short rib ragu, horseradish gremolata

BRONZINI fennel, onion, charred carrots, ladolemono

DESSERT =

CHOICE OF

FLOURLESS CHOCOLATE CAKE strawberry semifredo

VANILLA CHEESECAKE butterscotch

* Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server to any allergies or intolerances.