

A Culinary Voyage of Artistry and Elegance

Prelude

Awaken the palate with vibrant, seasonal inspirations.

Heirloom Beet Composition (GF)

A duet of seasonal red and golden beets, balanced with watermelon and truffle-whipped goat cheese, nestled among organic leaves, with orange balsamic reduction and delicate balsamic pearls — 22

Suggested wine pairing: Rosé - Miraval, Côtes de Provence, France, 2023 – delicate, floral

Golden Harvest & Arugula Salad (GF)

Autumn fruits with arugula and fennel, brightened by cranberry vinaigrette and graced with Shropshire Blue — 20

Suggested wine pairing: Riesling Kabinett - Dr. Loosen, Mosel, Germany, 2022 – honeyed, crisp

Avant Caesar Salad (RGF)

A refined interpretation of the classic, crisp romaine hearts, silky garlic anchovy emulsion, aged Gruyère, finished with a toasted ciabatta crisp — 20

Suggested wine pairing: Sauvignon Blanc - Roger Neveu, Sancerre AOP, France, 2023 – flinty, citrus

Ahi Tataki (GF)

Sushi-grade tuna with a delicate sesame-nori sear, accented with ponzu, balanced by yuzu gel and avocado-wasabi mousse, and a crescent of puffed rice crisp — 21

Suggested wine pairing: Vermentino - IS Argiolas, Sardinia, Italy, 2024 – citrusy, herbal

Warm Prelude

Kindled by warmth, these first embraces awaken the senses.

Cremini Mushroom Bisque (GF)

Silken mushroom purée with dry sherry and thyme, finished with truffle espuma, herb oil, and crisp crumbled applewood-smoked bacon — 17

Suggested wine pairing: Barbera d'Alba - Giuseppe Cortese, "Morassina," Piedmont, Italy, 2019

Blue Crab and Reef Fish Cake

Delicately seared blue crab and local reef fish, paired with a smoked pepper emulsion and fermented garlic aioli. Finished with crushed toasted hazelnuts for nuance and texture — 24

Suggested wine pairing: Albariño - Morgadio, Rías Baixas, Spain, 2023

Japanese Wagyu Meatballs

Tender Wagyu beef meatballs enriched with smoked cheddar, served over a cool sweet-savory tomato marmalade. A refined play on comfort and indulgence, elevated by umami depth and balanced acidity — 26

Suggested wine pairing: Sangiovese - Castello di Bossi, Chianti Classico DOCG, Tuscany, Italy, 2022

Soft-Shell Crab Tempura

Crisp tempura soft-shell crab atop a vibrant Thai basil curry, paired with a refreshing apple slaw for a balance of heat, sweetness, and crunch— 25

Please inform your server of any allergies or dietary restrictions. GF: Gluten-Free, RGF: Request Gluten Free

Sea to Ember

Where the ocean meets fire and flavor is reborn.

Oceanic Discovery

Chef Je's daily seafood selection — Price daily

A daily inspiration from the sea, featuring the freshest catch, artfully paired with seasonal accompaniments and coastal aromatics.

Suggested wine pairing: Sauvignon Blanc - Roger Neveu, Sancerre AOP, France, 2023 – flinty, citrus

Faroe Islands Salmon (GF)

Pan-seared Faroe Islands salmon, served with confit baby potatoes and a Sicilian caponata, a medley of stewed eggplant, tomato, and capers. Finished with vibrant salmon roe for a briny flourish — 49

Suggested wine pairing: Montecucco Rosso - Rigoletto, Castello ColleMassari, 2021 – peppery, bold

Miso Glazed Chilean Seabass (RGF)

Buttery Chilean seabass glazed in sweet white miso, set atop a cloud of cauliflower mousse and tender couscous with confit wild mushrooms. Finished with an aromatic yuzu dashi, umami-rich with a bright citrus finish — 60

Suggested wine pairing: Albariño - Morgadio, Rías Baixas, Spain, 2023

Hazelnut Grouper

Seared grouper highlighted by the warmth of toasted hazelnut, served over creamy polenta with pineapple relish and a tender leek fricassee. Finished with a delicate coconut beurre blanc— 58

Suggested wine pairing: Viognier - Cambria, Santa Maria Valley, 2023 – apricot, floral

Lobster Tail Linguine

Linguine folded into a rich shellfish reduction, crowned with sweet lobster tail. Finished with crisp pancetta, fragrant fennel pollen, and fire-charred summer corn for a smoky-succulent finish — 60

Suggested wine pairing: Chardonnay - Chalk Hill, Russian River Valley, 2023 – stonefruit, vanilla

Land to Flame

Earth's bounty, honored by flame and craft.

32-Hour Braised Short Rib (GF)

Revealed tableside from a domed cloud of applewood smoke, meltingly tender short rib paired with truffle pomme puree honey glazed heirloom rainbow carrots and a chocolate demiglaze – 55

Suggested wine pairing: Malbec - Antigal Uno, Mendoza, Argentina, 2022 – dark, spicy

Berkshire Heritage Pork Chop (GF)

A bourbon-glazed Berkshire pork chop paired with Gruyère polenta, its richness brightened by charred corn fricassee and finished with smoky-sweet bacon jam. Rustic yet refined. — 52

Suggested wine pairing: Sangiovese - Castello di Bossi, Chianti Classico DOCG, Tuscany, Italy, 2022– cherry, savory

Dutch Milk-fed 14 oz. Veal Chop (GF)

Pan-seared to perfection, tender veal accentuated with a vanilla-infused parsnip mousse, accompanied by layered black truffle potato pavé and finished with a velvety currant-port gastrique — 68

Suggested wine pairing: Barbera d'Alba - Giuseppe Cortese, "Morassina," Piedmont, Italy, 2019

Prime Wagyu Filet Mignon (GF)

Luxuriously seared Wagyu filet set over pomme purée, accompanied by grilled autumn vegetables, and completed with a glossy demi-glace of classic refinement — 64

Suggested wine pairing: Merlot - Ferrari-Carano, Sonoma County, 2022

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, especially if you have certain medical conditions, may increase your risk of foodborne illness