



**RESTAURANT WEEK**  
**\$35 THREE COURSE**

**WINE PAIRINGS \$15 - 2 COURSES**

*First course - 3oz glass*  
*Second course - 6oz glass*

**JAMES JENNINGS**

Executive Chef

AND STAFF

## **FIRST BITES**

### **BURRATA & HEIRLOOM TOMATOES**

pickled red onions...lemon basil vinaigrette...crusty bread

### **WATERMELON & GOAT CHEESE**

balsamic...mango olive oil...mint...crispy quinoa

### **CHILLED CUCUMBER AVOCADO SOUP**

lemon crab...chili oil

### **CANDIED PORK BELLY**

chipotle peach puree...arugula...macadamias

### **STEAMED CORN**

chipotle lime mayo...cotija cheese...taco dust...crushed tortilla

## **PRINCIPALS**

### **SOMETHING VEGAN**

ratatouille stuffed tomato...sauteed spinach...quinoa...spiced veg sauce

### **SHRIMP & GRITS**

grilled shrimp..chipotle grits...roasted peaches...pea shoots

### **WILD SALMON**

crispy skin...potato pancake...summer squash...sun dried tomato gremolata

### **DUCK BREAST**

jalapeño cornbread...roasted peaches...fava beans...port demi

### **FLAT IRON**

pink peppercorn spätzle...pole beans...J-1 sauce

## **DESSERT**

### **JAMES' BREAD PUDDING**

white, dark & milk chocolate...caramel sauce

### **KEY LIME CURD**

torched marshmallow...graham cracker croutons...berries

### **PEACH COBBLER**

almond granola...streusel...vanilla ice cream

### **DOUBLE CHOCOLATE POT DE CRÈME**

blondie crumble...whipped cream

### **BIRTHDAY CAKE TRIFLE**

cake batter pudding...hot milk cake...Mount Vernon raindrops