

CLIFF BELL'S TASTING MENU

\$68 PER PERSON

FIRST COURSE (CHOOSE ONE)

Beef Rib Rilette raisin marmalade, pickled mustard seeds, grilled bread, herbs

Roasted Carrots fermented garlic-honey, Harissa yogurt, pickled grapes, pistachios

Smoked Salmon Carpaccio marinated cucumbers, radish, onion, capers, arugula, charred lemon vinaigrette

SECOND COURSE (CHOOSE ONE)

Shrimp & Grits crispy pancetta, sweet chilis, spicy gremolata

Finnish Crepe butternut squash, almonds, pickled blueberries, habanero-maple gastrique

Mussels green curry, coconut milk, peas, radish, scallions

THIRD COURSE (CHOOSE ONE)

Seared Tuna spiced carrot puree, Ras el Hanout, pistachio pesto, umami cream

Beef Tenderloin pommes puree, roasted mushroom buerre rouge, chives

Sunflower Risotto candied garlic, pickled grapes, toasted sunflower seeds, herbs

SWEETS (CHOOSE ONE)

Dark Chocolate Waffle mascerated berries, chantilly cream, mint

Seasonal Sundae ask your server about todays selection

A LA CARTE

Beef Rib Rilette raisin marmalade, pickled mustard seeds, grilled bread, herbs	12
Roasted Carrots fermented garlic-honey, Harissa yogurt, pickled grapes, pistachios	12
Mussels green curry, coconut milk, peas, radish, scallions	20
Smoked Salmon Carpaccio marinated cucumbers, radish, onion, capers, arugula, charred lemon vinaigrette . .	15
Sunflower Risotto candied garlic, pickled grapes, toasted sunflower seeds, herbs . . .	14
Finnish Crepe butternut squash, almonds, pickled blueberries, habanero-maple	13
gastrique	
Shrimp & Grits crispy pancetta, sweet chilis, spicy gremolata	21
Beef Tenderloin pommes puree, roasted mushroom buerre rouge, chives	22
Dark Chocloate Waffle mascerated berries, chantilly cream, mint	10
Seasonal Sundae ask your server about todays selection	8