

Valentine's Day 2020

first

Hackleback caviar, latke, sour cream

Golden potato & leek soup, black truffles, crème fraîche, chives

Baked oysters, green herb butter, fermented chiles, mushroom conserva

Salad of local greens, citrus, endive, pomegranate, *Sequatchie Cove* Dancing Fern

Braised beef cheek & potato dumpling, rutabaga, brussels sprout leaves

main

Gulf fish, sauce soubise, black truffles

Lobster & shrimp pirlau, Carolina gold rice, leeks & curry

Slow-roasted *Joyce Farms* beef tenderloin, sauce béarnaise, local broccoli, roasted carrots

Cauliflower steak, capers, beurre blanc, roast parsnips, grilled spinach

Pork loin, rosemary cure, wilted winter greens, bacon, sweet potato hashbrowns

dessert

Chocolate-salted caramel nut tart

Strawberry tartelette, moscato pastry cream

Basque cake, dried apricot compote

Vanilla bean crème brûlée

**Menu subject to change

\$85.00/person, exclusive of beverages, tax, and gratuity