



tonight

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tonight's tasting menu is a celebration of the day's finest market ingredients, prepared by chef anthony chittum, paired with alluring wine selections

soft shell crab "blt"

fried green tomato, curly endive, bacon tuiles & whipped avocado

2009 nautilus
sauvignon blanc
marlborough, new zealand

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garlic crusted halibut

tomato stewed okra, basmati rice, scallions & red apron linguça

2004 bergerie "la croix picot"
chenin blanc
savennières, france

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pineland farms beef striploin

braised shortrib & caramelized onion crespelle, baby spinach & truffle

2007 celler cecilio negre
grenache blend
priorat, spain

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composition of summer melon

passionfruit panna cotta, basil & yogurt sorbet

2008 elio perrone
moscato d'asti
piedmont, italy

four course tasting menu \$50
\$70 with wine pairings

vegetarian tasting menu
available upon request



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