

SER

STEAK + SPIRITS



Valentine's Day



Beet Cured Gravlax

| horseradish, crème fraîche, lemon zest dill crema, caviar |



Chef's Garden Burrata Salad

| Heirloom tomatoes, Burrata, EVOO, basil powder |



NC Heritage Pork Belly

| apple pie moon shine, smoked blackberry conserva, foraged mushrooms |



Hibiscus Ice Granita



choose one



Lobster Bisque

| vanilla poached lobster, lemon pepper biscotti |

Coffee Crust Filet of Beef

| black truffle puree, Barolo, chanterelles |

Surf and Turf

| filet mignon, langoustine, black truffle purée, Barolo, chanterelles |

Gnocchi

| pesto, aged parmesan, baby grilled vegetables, perfect truffle eggs |

Skuna Bay Grilled Salmon

| basil aioli, Meyer lemon sous vide potato, blister tomatoes |

Tarragon Infused Sea Bass

| she-crab butter, Meyer lemon sous vide potato, blister tomatoes |

Dessert Lounge

| Indulge in an array of scrumptious desserts. |

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PARTIES OF 8 OR MORE WILL HAVE AN AUTOMATIC TWENTY PERCENT SERVICE CHARGE ADDED TO THEIR CHECK.