

Under the
STURGEON
Moon

A journey of land, sea
and moonlit flavor.

+ **Amuse Bouche** +

House Smoked Sturgeon, Savory Mini
Cone, Caviar, Chive Crème Fraîche
PAIRED WITH: RASPBERRY CHAMPAGNE

+ **Course 1** +

Clam & Corn Chowder with Rye Bread
PAIRED WITH: THYME BROWN BUTTER OLD FASHION

+ **Course 2** +

Caramelized Pear, Butternut Squash, Pickled Red Onion,
Golden Raisin, Arugula, Red Wine Vinaigrette
PAIRED WITH: BLUEBERRY SAGE MULE

+ **Course 3** +

Fire Roasted Shrimp, Grit Cake, Brussel Sprouts,
Jalapeno Basil Honey, Shaved Apple
PAIRED WITH: BASIL PEPPER SPRITZ

+ **Course 4** +

Grilled Swordfish, Rye Berry Tabbouleh,
Fennel Soubise, Glazed Carrots, Dill Oil
PAIRED WITH: LEMON AND CUCUMBER MARTINI

+ **Course 5** +

Blue Cornmeal Cake, Blackberry &
White Chocolate Ganache, Blackberry Syrup
PAIRED WITH: SALTED CHOCOLATE BANANA ESPRESSO MARTINI

Celebrate the night.

Savor the season.