

# American Menu

BARE/CUISINE

**3-COURSE MENU – MODERN AMERICAN COMFORT**  
AN ELEGANT TAKE ON BELOVED AMERICAN FLAVORS—  
STEAKHOUSE CLASSICS AND SEASONAL INSPIRATIONS.

**STARTER:**

CHARRED CORN SOUP WITH JALAPEÑO OIL & BUTTERMILK FOAM  
GOLDEN CORN SOUP WITH CRÈME FRAÎCHE, JALAPEÑO OIL, AND  
CORNBREAD CRUMBLE.

**MAIN COURSE:**

HERB-CRUSTED FILET MIGNON WITH BOURBON GLAZE  
WITH WHITE CHEDDAR GRITS, RAINBOW CHARD, AND ROASTED  
GARLIC JUS.

**DESSERT:**

BUTTERMILK PANNA COTTA WITH STRAWBERRY-RHUBARB  
COMPOTE WITH LEMON SHORTBREAD AND BASIL CRYSTALS.

**OPTIONAL ADD-ON:**

WARM SOURDOUGH & WHIPPED MAPLE BUTTER

**5-COURSE MENU – AMERICAN ARTISANAL TASTING**  
*A STORY OF REFINED AMERICANA—FROM NAPA TO THE NORTHEAST AND  
SOUTHERN COASTS.*

**AMUSE-BOUCHE:**

DEVEILED QUAIL EGG WITH SMOKED TROUT ROE  
*WITH PICKLED SHALLOT AND DILL POLLEN.*

**STARTER:**

SCALLOP CRUDO WITH APPLE & CELERY ROOT  
*DIVER SCALLOPS IN CIDER VINAIGRETTE, WITH REMOULADE AND APPLE  
CRISPS.*

**FISH COURSE:**

BUTTERMILK-POACHED HALIBUT & SHELLFISH BISQUE  
*WITH CAROLINA GOLD RICE, LEEK FONDUE, AND TARRAGON OIL.*

**MAIN COURSE:**

MAPLE-GLAZED DUCK BREAST WITH SWEET POTATO & PECANS  
*WITH BRUSSELS SPROUTS, CORNBREAD DUST, AND BLACK GARLIC  
MOLASSES.*

**DESSERT:**

DARK CHOCOLATE TART WITH BOURBON CREAM  
*WITH SPICED PECAN CRUST, COCOA NIB TUILE, AND SMOKED SALT.*

**OPTIONAL ADD-ON:**

MINI PEACH COBBLER OR WHISKEY PAIRING FLIGHT