

JESSAMINE



RESTAURANT WEEK JANUARY 21–28, 2017

\$35 FOR 3 COURSES

Starters

ROASTED WINTER SQUASH SALAD

winter squash, seasonal greens, toasted pumpkin seeds, sherry vinaigrette, harissa

JESSAMINE'S FIVE ONION BISQUE

goat cheese mousse, caramelized onion soubise, crispy shallots

Entrées

B.L.E.F.

blackened flounder, house made bacon, arugula, fried egg, sauce gribiche, sourdough

YAKITORI TRI TIPS

marinated wagyu tri tips, kimchi fried carolina rice, poached farm egg



Desserts

BLOOD ORANGE PANNA COTTA

vanilla butter pound cake, kumquat sauce, citrus mascarpone

CARAMELIZED PEAR

caramelia cremeux, bitter chocolate mousse, cocoa crisps