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RESTAURANT WEEK | 5 COURSE TASTING MENU

January 18th-February 9th, 2017

\$35 / PERSON TASTING MENU  
\$55 / PERSON W/ WINE PAIRING  
(REGULAR MENU ALSO AVAILABLE)

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**I**

**KIMCHI LETTUCE WRAP**

*crispy pork belly, kimchi, ponzu, wonton crisps*

*or*

**BIG EYE TUNA POKE**

*ponzu, pineapple, avocado, sesame, wonton chips*

**II**

**CAROLINA SHE-CRAB + POPCORN CHOWDER**

*"palmetto kettle corn", potatoes, fresh she-crab roe*

*OR*

**SPINACH + ARUGULA SALAD**

*pears, red onion, candied walnuts, goat cheese, bacon vinaigrette*

**III**

**LIMONCELLO SORBET**

**IV**

**GROUPE CASINO + CHICKEN & WAFFLES**

*ancient grains, baby spinach, bacon, andouille, criminis, tarragon and whole grain mustard cream sauce,  
corn bread waffle, free range chicken, jalapeno syrup, roasted corn + red pepper salsa*

*OR*

**PETITE FILET MIGNON + DIVER SCALLOPS**

*grilled beef tenderloin, cabernet demi*

*seared diver scallop, romesco*

*fingerling potatoes, asparagus*

**V**

**NUTELLA CHEESECAKE**

*vanilla + nutella swirl, fresh strawberries, chantilly*

**WINES**

**GRUET BRUT ROSE** *albuquerque, NM*

**SEA PEARL SAUVIGNON BLANC** *marlborough, NZ*

**ANCIENT PEAKS RENEGADE RED BLEND** *paso robles, CA*

**TAYLOR FLADGATE 10 YEAR TAWNY PORT** *portugal*