

SOUTHERN ROOTS

FEBRUARY 14 & 15, 2025

First

Seafood Platter for Two
gulf shrimp, local oysters*, west indie's salad,
cured ora king salmon, red chili cocktail, herbed
remoulade, champagne mignonette, hot sauce
crackers, saltine crackers

Second

please choose one

French Onion Soup

veal stock, caramelized onions,
gruyere cheese & baguette

Pickled Beet Salad

whipped belle chevre goat cheese, micro herbs

Yellowfin Tuna Tartare*

horseradish cream, avocado puree, tartare dressing,
cured egg yolk, seeds crunch

Third

please choose one

Beef Wellington

beef tenderloin*, brussels sprouts,
fingerling potatoes, demi-glace

Seared Gnocchi with Chicken Truffle Cream

roasted wild mushrooms, gruyere cheese, fresh truffle

Ora King Salmon Florentine

spinach, confit potatoes, leek fondue, salmon roe

Add to any entrée - Grand butter-poached Maine lobster \$52.00

Fourth

Petite Desserts

chocolate covered strawberry cookie,
pink champagne petite four, raspberry chocolate
tartlet, chocolate caramel bonbon

\$98.95 per person

NO REGULAR MENU AVAILABLE

excluding tax, gratuity & beverages. no discounts applicable

*Alert your server if you or anyone at your table has any concerns regarding
food allergies. *Consuming raw or uncooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.*