

# *the left bank*

THE CAROLINA BREEZE IS UPON US. THE SOUND OF THE SURF INSPIRES A RETURN TO SIMPLER TIMES. THE HOSPITALITY THAT ONCE SIGNIFIED FINE SOUTHERN LIVING IS RESTORED IN THIS MAGICAL PLACE WE CALL HOME. SAVOR THE BOUNTY AND WONDERS OF NORTH CAROLINA'S OUTER BANKS AND OUR SOUTHERN AND AMERICAN PRODUCERS WHO ARE DEDICATED TO SUSTAINING THE CULTURES AND ENVIRONMENTS THAT EMBODY THE PLACES THEY CALL HOME. WE PROUDLY PREPARE THESE PRODUCTS IN WAYS THAT CELEBRATE THE LOCAL, SUSTAINABLE, ORGANIC AND ARTISANAL APPROACH THAT LETS YOU KNOW YOU ARE IN OUR BEAUTIFUL NORTH CAROLINA.

CAROLINA WELCOME: SPRING ROLL OF SWEET SHRIMP

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WARM SPRING PEA SOUP, LOCAL CRAB, LICORICE CREAM

OR

SALAD OF SPRING HERBS AND LETTUCE, SWEET TEA VINAIGRETTE, CAROLINA GOLD RICE PUFF

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DIVER SCALLOP, CAULIFLOWER PUREE, POACHED GOLDEN RAISINS, CAPER JUS

OR

FRESH RICOTTA DUMPLINGS, "NEW" ASPARAGUS, FAVA BEAN, BLACK TRUFFLE COULIS

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CAROLINA ROCKFISH, MOREL MUSHROOM, SPRING PEAS, TANGY RAMP SAUCE

OR

PASTURED FILLET OF BEEF, POTATO DAUPHINE, WATERCRESS SALAD, SAUCE BORDELAISE

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TART OF LEMON CURD, PRESERVED BLUEBERRIES, VERBENA ICE CREAM

OR

SELECTION OF AMERICAN ARTISAN CHEESE , PRESERVED QUINCE, CHESTNUT HONEY

CHEF DE CUISINE

CHRISTOPHER GERSTER

LOCAL FARMER AND FISHERMAN HARVESTS MAKE THIS MENU SUBJECT TO CHANGE