

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 **SUSTAINABLE, ORGANIC, ARTISANAL AND LOCAL** APPROACH THAT LETS YOU KNOW YOU ARE IN OUR BEAUTIFUL NORTH CAROLINA.

FIVE COURSE TASTING MENU 85

PAIRED WITH WINE 125

CAROLINA WELCOME: BLUE CHEESE AND COCOA GOUGÈRE

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MOZZARELLA PANNA COTTA, SUMMER TOMATOES, THAI BASIL PURÉE 🌱

OR

CHILLED ENGLISH PEA, PROSCIUTTO, SOUS VIDE EGG, PICKLED BLACKBERRY, PARMESAN SABLE, ORANGE 🌱

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CRISPY BRAISED PORK BELLY, PRESSED MELON, TENDER CRESS, MAPLE BOURBON GLAZE 🌱

OR

DIVER SCALLOP, FENNEL PURÉE, TOMATO JAM, GRAPEFRUIT 🌱

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FILLET OF BEEF, SMOKED ONION PURÉE, POTATO DAUPHINE, ASPARAGUS, ROASTED CIPPOLINI, RED WINE JUS

OR

NEW ENGLAND SOLE, SUMMER FENNEL PURÉE, CONFIT OF POTATO, CARROT DIJON 🌱

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SELECTION OF ARTISANAL CHEESES, QUINCE PASTE, CHESTNUT HONEY 🌱

OR

STRAWBERRY PROFITEROLE, ROMANOFF, BLACKBERRY ICE CREAM

CHEF DE CUISINE

TRAVIS LEE ROBINSON

A LA CARTE

APPETIZER

SALAD OF ORGANIC HERBS AND SOFT LETTUCE, CRISPY SHALLOT, POPPY SEED DRESSING	CS	14
CHILLED ENGLISH PEA SOUP, PROSCIUTTO, SOUS VIDE EGG, PICKLED BLACKBERRY, PARMESAN SABLE, ORANGE	CS	15
DIVER SCALLOP, FENNEL PURÉE, TOMATO JAM, GRAPEFRUIT	CS	16
CAROLINA BLUE CRAB, UNI, HIRAMASA SASHIMI, FINGER LIME, PRESERVED LEMON PUREE	CS	19
KUSSHI OYSTERS, CHAMPAGNE, CUCUMBER, HORSERADISH, SHALLOT CRÈME FRAICHE	CS	18
CRISPY BRAISED PORK BELLY, PRESSED MELON, TENDER CRESS, MAPLE BOURBON GLAZE	CS	18
MOZZARELLA PANNA COTTA, SUMMER TOMATOES, THAI BASIL PURÉE	CS	17

ENTRÉE

CHAMOMILE CURED HIRAMASA, ORANGE EMULSION, MOREL, BRAISED CUCUMBER, LOBSTER JUS	CS	38
ALASKAN HALIBUT, FENNEL PURÉE, WHITE ASPARAGUS, HAZELNUT, FRESH CHICK PEA, INDONESIAN LEMON	CS	38
FILLET OF BEEF, SMOKED ONION PURÉE, POTATO DAUPHINE, ASPARAGUS, ROASTED CIPPOLINI, RED WINE JUS		40
POULET ROUGE CHICKEN, CAULIFLOWER, GRILLED CANTALOUPE, CHANTRELLE, ARGAN OIL	CS	36
FREE RANGE VEAL, GLAZED ROOT VEGETABLES, YOUNG FENNEL, NATURAL JUS	CS	36

DESSERT

THIS WEEKS SELECTION OF ARTISANAL CHEESES, QUINCE, CHESTNUT HONEY	CS	15
STRAWBERRY PROFITEROLE, ROMANOFF, BLACKBERRY ICE CREAM		12
CHEF'S ASSORTMENT OF HOUSE MADE CHOCOLATE TRUFFLES		12
VANILLA CITRUS RICE PUDDING, DARK CHOCOLATE POT DE CRÈME, CANDIED CITRUS		12

CS DENOTES CERTIFIED SOAL*

THIS WEEKS SELECTION OF ARTISANAL CHEESES:

SPRING BROOK TARENDAISE, COW, READING, VT
BAILEY HAZEN BLUE, COW, JASPER HILL FARM, VT
WHEEL, GOAT, TWIG FARMS, VT