

The left bank

STARTERS

ISLAND CREEK OYSTERS 20 *cs*

APPLE NORI GELEÉ, HORSERADISH, YOGURT, SEABEANS, THAI BASIL

CAULIFLOWER SOUP 16 *cs*

62° EGG, MARCONA ALMOND, LAVENDER AROMA, HACKLEBACK CAVIAR

DIVER SCALLOPS 18 *cs*

ORGANIC BUTTERNUT SQUASH, MATSUTAKE MUSHROOM, WALNUT, YUZU

PALMETTO SOUTH CAROLINA SQUAB 18 *cs*

ROASTED SALSIFY, RED CABBAGE JAM, PARSNIP, PRESERVED LEMON, COCOA

ENTREES

BROWN BUTTER ROASTED LOCAL FLOUNDER 38 *cs*

BRAISED ENDIVE, HEIRLOOM CARROTS, GRAPEFRUIT EMULSION, CHERRY BOMB RADISH, LOBSTER JUS

PAINTED HILLS BEEF TERES MAJOR 40 *cs*

SMOKED ONION, TRUMPET ROYALE, CIPPOLINI, MACAIRE POTATOES, RED WINE JUS

ORGANIC HEN OF THE WOODS RISOTTO 28 *cs*

CRISPY SWEETBREADS, SMOKED APPLE, FERMENTED BLACK GARLIC

GRILLED ATLANTIC ESCOLAR 39 *cs*

WILD CHANTRELLES, CELERY ROOT, WATERCRESS, ORANGE BROTH

DESSERTS

COCONUT PARSNIP PANNA COTTA 12 *cs*

ALMOND STREUSEL, PEANUT BUTTER ICE CREAM, CURRY CARAMEL

ALMOND AND MATCHA GREEN TEA CAKE 12

LEMON CREAM, CARAMELIZED WHITE CHOCOLATE, TONKA BEAN ICE CREAM

THIS WEEKS SELECTION OF ARTISANAL CHEESES 15 *cs*

CANDIED CITRUS, MARCONA ALMONDS, ORANGE BLOSSOM HONEY

cs DENOTES CERTIFIED SOAL*

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

AMUSE BOUCHE

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**ESCOLAR SASHIMI**

FIRST OF THE SEASON OREGON TRUFFLES, ISLAND CREEK OYSTERS, HUCKLEBERRY SORBET, BORAGE

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ORGANIC CAULIFLOWER SOUP

62° EGG, MARCONA ALMOND, LAVENDER AROMA, HACKLEBACK CAVIAR

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**BROWN BUTTER ROASTED LOCAL FLOUNDER**

BRAISED ENDIVE, HEIRLOOM CARROTS, GRAPEFRUIT EMULSION, CHERRY BOMB RADISH LOBSTER JUS

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SONOMA DUCK THREE WAYS

MATSUTAKE FIG COMPOTE, BUTTERNUT SQUASH MOUSSE, WALNUTS, PETTIE CELERY

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**ALMOND AND MATCHA GREEN TEA CAKE**

LEMON CREAM, CARAMELIZED WHITE CHOCOLATE, TONKA BEAN ICE CREAM

**SEVEN COURSE BLIND TASTING MENU ALSO AVAILABLE 105**

**PAIRED WITH WINE 160**

**NINE COURSE BLIND TASTING MENU ALSO AVAILABLE 125**

**PAIRED WITH WINE 195**

THIS EVENING'S SELECTION OF ARTISANAL CHEESES: 15

GREEN HILL, COW, SWEET GRASS DAIRY, GEORGIA  
ROUQUEFORT, SHEEP, CAVE AGED, FRANCE  
UPLANDS PLEASANT RIDGE, COW, GINGRICH SELECTION, WI

CHEF DE CUISINE

TRAVIS LEE ROBINSON

Sample