

Estate Menu

S T A R T E R

Cheese n' Charcuterie- 3 cheeses, 2 meats, crackers, jams, honey, mustard, accoutrements

Hors d' Oeuvres

- *Miso Steak Tartare- sesame miso aioli, spicy peanuts**
- *Hamachi Ponzu- stone fruit, ponzu, radish, nori, sesame seed**
- *Chilled Corn Soup- paprika crab salad, green onion oil**
- *Domestic Wagyu Steak n' Potatoes- crack potatoes, horseradish**
- *Cantonese Shrimp n' Crab Toast- sesame miso aioli**
- *Wagyu Meatballs- miso mornay, sesame, nori**
- *Mini Crab Cakes- pickled stuff tartar sauce, chives**

Salad Course

- *Grilled Little Gem Lettuce Salad- peppadews, egg, tender bacon, chive batons, blue cheese crumb, warm mustard vinaigrette**
- *Tomato, Beet, and Burrata Salad- heirloom tomatoes, beets, radish, grana, pine nut gremolata, Thai basil vinaigrette**

Mains

- *Domestic Wagyu Short Ribs- bordelaise sauce, pickled shallots**
- *Seafood n' Meat Paella- shrimp, mussels, clams, tender chicken, chorizo, soffrito, peas, saffron rice**
- *Domestic Wagyu Flank Steak- green garlic chimichurri, horseradish sauce, red chimichurri**
- *Crab Cakes- pickled stuff remoulade, chives**
- *Bronzino a la Meuniere- capers, lemon, parsley, almonds, Brussel leaves, shallots, brown butter**

Sides

- *Roasted Wild Mushrooms n' Seasonal Greens**
- *Miso Lobster Mac n' Cheese- parmesan brûlé**
- *Roasted Brussel Sprouts- pancetta, pine nut gremolata**
- *Joel Robuchon Potatoes- chive tallow**
- *Blue Crab Creamless Creamed Corn Succotash**