

Chef Ault & Chef Tamasang's
A Taste Around the World
10.24.2024

Amuse

Foie Gras

Moroccan Grits | Chermoula | Confit Tomatoes

Gyeranjjim

Cured Egg | Shredded Kimchi | Anchovy Garum

Halibut

Yuzu | Miso | Bok Choy | Strawberry Sorbet

Gullah Pork Cheeks

Cider | Mirepoix | Ramp | Sea Island Peas | Carolina Gold | African Runner Peanut

Churrasco

Lamb | Melted Leek | Abobora | Mole' Rojo | Corn | Queso

Panna Cotta

Butternut | Cacao | Apple Beignet | Candied Fennel | Almond

Please Select One

Wine Pairing

3oz wine tasting for each course

Bottle of Wine

Two glasses of wine per person or one bottle per couple

Cocktails

Choice of two cocktails from the bar