



Fundraiser Prix Fix Dinner Menu in Benefit of Chris Kilduff

Amuse-Bouche

Appetizer

She-Crab Bisque
sherry-marinated shiitake | paprika crema

Beet Salad
grilled endive | creamy feta | spiced almonds | maple vinaigrette | radish | crispy sage

Entrées

Mushroom and Soy Braised Short Ribs
marinated beech mushrooms | parsnip | heirloom carrot | purple potato | kumquat |
garden herbs

Crispy Duck Leg
pepper jelly glaze | goat cheese grits | brown butter | roasted winter squashes

Broiled Wahoo
roasted tomato butter | sweet drop peppers & grilled trumpet mushrooms | chive oil | toasted
sesame | vegetable fried rice

Desserts

Trio of Ice Creams

Pumpkin Crème Brûlée
kumquat | citrus whipped cream | candied almond

\$75 per person