



MAY 23 2024



The Ocean Room

CHEF STEVEN BROOKS
SOMMELIER BRET REYNOLDS



FIRST

FRIED CHESAPEAKE CATFISH
Sweet Potato Roll · Preserved Ramp Tartar
Argyle, Willamette Valley N/V

SECOND

CHARLESTON CRAB CAKE
Charred Asparagus · Garlic · Lemon · Yoghurt
Forlorn Hope 'Nacré', Napa Valley 2013

THIRD

SMOKED TROUT
Koji Marinated Cucumber · Popcorn · Shiso
Antica 'Mountain Select' 2017

FOURTH

BRAISED PORK BELLY
Charred Strawberry · Anson Mills Farro
Watercress · Lemon
*Dönnhoff 'Norheimer Kirschheck' Spätlese
Nahe 2012*

FIFTH

RACK OF LAMB
Dijon Panko Crust · Rhubarb · Potato Tart
Perinet 'Merit', Priorat 2017

SIXTH

STRAWBERRY PAVLOVA
Strawberry Sorbet
*Angelo Negro 'Birbet'
Brachetto d'Aqui N/V*

