

Nina May

RESTAURANT WEEK **CHEF CHOICE**

PER PERSON—55

We invite you to try our unique, seasonal dining experience. This tasting menu is designed to be shared, so we ask for a minimum of two people to participate.

Roasted Matheson Oysters Ssam

mixed lettuce, kohlrabi kimchi, late season herbs

Roasted Pumpkin with Buffalo Mozzarella

sage, toasted hazelnuts, brown butter crumble

Hot Local Blue Catfish

potato beer batter, winter pickles, tartar sauce

Cacio e Pepe Agnolotti of Caramelized Onion + Ricotta Cheese

*parmesan reggiano, toasted szechuan peppercorns,
fennel fronds*

Lemon + Thyme Roasted Pennsylvania Chicken

chimichurri, white kidney beans, chicken jus

Moon Valley Farm Carrot Cake

carrot-yogurt coulis, goat cheese mousse