

**SE Earth N Eats Heirloom Carrot & Celery Root Soup**

ramp & carrot chutney | cilantro | juniper oil 14

**SE Sauteed Lauren Bay Rhode Island Calamari\***

fideuà | saffron leeks | braised calamari 17  
lobster emulsion

**SE Emilia Romagna Style Orecchiette\***

wild stinging nettles | asparagus | pickled ramps 14/25  
jamon de segovia | roasted sunchokes | aged parmesan

**SE Roasted Yellow Tomato & Crispy Kale Salad**

english cucumber | daikon radish | pickled ramps 16  
yuzu vinaigrette

**SE Bufala Burrata & Circus Frisee Salad**

grapefruit brulee | shaved fennel | kalamata olives 19  
romesco sauce

**SE Seared Hudson Valley New York Foie Gras\***

tart cherry chutney | house granola | house rye 36  
tamarind reduction

**SE Pan Roasted Rhode Island Monkfish\***

coco rubico beans | cippolini onions | english peas 32  
fennel barigoule | pink peppercorn jus

**SE Crisped Panamanian Open Blue Cobia\***

green asparagus | heirloom carrot puree 35  
shiitake mushrooms | fermented garlic & lime sauce

**SE Cast Iron Roasted Sakura Pork Loin\***

russian banana fingerling potatoes | charred broccoli 33  
baby gilfeather turnips | sherry reduction

**SE Black Truffle Roasted Baby Chicken\***

organic black lentils | zucchini | beech mushrooms 36  
yellow squash | french black truffle | madeira jus

**SE Pan Seared Seven Hills Zinfandel Marinated Coulotte Steak\***

sunchoke puree | bell peppers | shishito peppers 34  
fiddlehead ferns | zinfandel reduction

**SE Charred Stuffed Napa Cabbage Roll**

parsnip puree | braised leeks | roasted fennel | kale raab 25  
fava beans | royal trumpet mushrooms | mushroom emulsion

**Tonight's Tasting Menu\***

89 / person

Unique Wine Pairings 75

Chef Jon's Barrel Pick Pairings 95

**TO BEGIN**

~ a gift from the kitchen ~  
*Nino Franco Rustico Prosecco Superiore*  
*Valdobbiadene, Italy NV*  
*Old Elk 5yr, Wheated Bourbon, 117p*  
*Fort Collins, Colorado*

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**FIRST**

**Poached Wild Gulf of Mexico Jumbo Shrimp**  
capers | kalamata olives | horseradish  
parsnip chips | tomato pickle vinaigrette  
*Luis Pato 'Vinhas Velhas' Vinho Branco*  
*Beira, Portugal 2018*  
*Eagle Rare 11yr, Straight Bourbon, 90p*  
*Frankfort, Kentucky*

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**SECOND**

**Pan Seared Rhode Island Tautog**  
smoked paprika celeriac puree  
maitake mushrooms | prawn bisque  
*William Fevre Champs Royaux Chablis*  
*Burgundy, France 2018*  
*Whistle Pig #30325, 17yr, Rye, 111p*  
*Shoreham, Vermont*

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**THIRD**

**48 Hour Braised Creekstone Prime Beef Shortrib**  
seared caulini | fresh chick peas  
fennel barigoule | port reduction  
*Domaine La Colliere Cuvee Oubliee*  
*Rasteau, Rhone, France 2016*  
*Old Forester 10yr, Bourbon, 112p*  
*Louisville, Kentucky*

~ a gift from the kitchen ~

**TO FINISH**

**Lemon & Goat Chevre Cheesecake**  
honey sheet cookie | toasted pine nuts  
salted honey ice cream  
*Barboursville Paxxito*  
*Barboursville, Virginia 2015*  
*Peerless 4.5yr, Rye, 114p*  
*Louisville, Kentucky*