

DRIFT



Happy Valentine's Day!

AMUSE BOUCHE

- APPETIZER -

ICED EAST & WEST COAST OYSTERS

six oysters, mignonette, cocktail, lemon, saltines

TUNA TATAKI

yuzu agrodolce, soy reduction, watermelon radish, orange

CRAIG TUCKER'S FARM GREENS

roasted carrot vinaigrette, pickled endive, ricotta salata, candied walnuts

CRAB BEIGNETS

mascarpone, meyer lemon, malt vinegar aioli

ROCK SHRIMP SCAMPI

preserved meyer lemon, parsley, baguette

WOOD ROASTED OYSTERS ROCKEFELLER

bacon, spinach

FRIED CLAM STEAM BUNS

hoisin bacon jam, scallion

WOOD ROASTED SPANISH OCTOPUS

charred leeks, marcona almonds, romesco sauce

- MAIN COURSE -

GULF RED GROUPER

sushi rice cake, ginger, scallion, sesame, citrus soy

WOOD GRILLED JUMBO SEA SCALLOPS

beet puree, shaved fennel, easter egg radish, salsa verde

BACON WRAPPED MONKFISH

broccolini, crispy shallots, sherry ancho glaze

PAN SEARED CAROLINA MOUNTAIN TROUT

celery root purple potato hash, bacon vinaigrette, pistachio mostarda

BUTTER POACHED MAINE LOBSTER

baby bok choy, orange miso, puffed rice

WOOD GRILLED BAY ARCTIC CHAR

buttermilk spaetzle, glazed pearl onions, beech mushrooms, red wine reduction

MAPLE LEAF FARMS DUCK CONFIT

white bean cassoulet, pork belly

GRILLED ALBACORE TUNA

savoy cabbage, scallion, ginger, fried garlic, citrus sauce

WOOD GRILLED FILET MIGNON "OSCAR"

6 oz, jumbo lump crab, hollandaise, asparagus

- DESSERT -

MOLTEN CHOCOLATE CAKE

salted caramel ice cream, pistachio tuile

CHOCOLATE RASPBERRY PARFAIT

dark chocolate mousse, raspberry preserves

KEY LIME PIE

toasted meringue, candied lime, raspberries

PASSION FRUIT CHEESECAKE

chantilly, passion fruit vanilla syrup

CHAI TEA CREME BRULEE

burnt sugar custard

\$75pp/\$25pp wine pairing available