

the left bank

STARTERS

HIRAME TARTARE – NORTH CAROLINA nori, white soy, cucumber	18
FOIE GRAS TERRINE – CALIFORNIA local strawberry, szechuan pepper, brioche	20
TAGLIATELLE OF LOBSTER – MAINE fava beans, chanterelles, gingered bisque	22
PETITE TOMATO SALAD – VIRGINIA spring gazpacho, hibiscus-dashi gelée, black olive	17
SLOW COOKED EGG – NORTH CAROLINA morel, currituck asparagus, hay consommé	16

ENTREES

BRAISED SHORT RIBS – OREGON bone marrow-white polenta, garlic scape	38
TRIO OF BERKSHIRE PORK – WASHINGTON corn bread, ramps, baby carrots, spring garlic	38
ROASTED FLOUNDER – NORTH CAROLINA cauliflower, radish, coffee, rhubarb jus	37
HALIBUT – MAINE parsnip, preserved grapefruit, endive	39
DUCK MAGRET – CALIFORNIA broccoli, pistachio, orange blossom	38

DESSERTS

DARK CHOCOLATE CREMEUX caramelized white chocolate, vanilla ice cream	12
VANILLA MOUSSE passionfruit caramel, cocoa, sorbet	12
STRAWBERRIES – NORTH CAROLINA almond genoise, green tea, crème fraiche	12
CHEESE SELECTION SWEETGRASS GREENHILL – GEORGIA GRAYSON – VIRGINIA CABOT CLOTHBOUND CHEDDAR – VERMONT	18

DAILY FRESH SEAFOOD SELECTION

BELON OYSTERS – MAINE passion fruit, basil, horseradish
RAPPAHANNOCK OYSTERS – VIRGINIA plankton, ginger, shiso
KUSSHI OYSTERS – WASHINGTON lychee sorbet, crème fraiche
ABALONE – NEW ZEALAND white soy, cucumber, wakame
SEA URCHIN – MAINE quail egg yolk, sea lettuce, mustard seed
BAY SCALLOP – MAINE green apple, buddah hand, coriander
ALL ITEMS ARE BY THE PIECE AND ARE DAILY MARKET PRICES



THE CAROLINA BREEZE IS UPON US. THE SOUND OF THE SURF INSPIRES A RETURN TO SIMPLER TIMES. THE HOSPITALITY THAT ONCE SIGNIFIED FINE SOUTHERN LIVING IS RESTORED IN THIS MAGICAL PLACE WE CALL HOME. SAVOR THE BOUNTY AND WONDERS OF NORTH CAROLINA'S OUTER BANKS AND OUR SOUTHERN AND AMERICAN PRODUCERS WHO ARE DEDICATED TO SUSTAINING THE CULTURES AND ENVIRONMENTS THAT EMBODY THE PLACES THEY CALL HOME. WE PROUDLY PREPARE THESE PRODUCTS IN WAYS THAT CELEBRATE THE **SUSTAINABLE, ORGANIC, ARTISANAL AND LOCAL** APPROACH THAT LETS YOU KNOW YOU ARE IN OUR BEAUTIFUL NORTH CAROLINA.

LEFT BANK TASTING 90 – WITH WINE 140

AMUSE BOUCHE

VIRGINIA TOMATO spring gazpacho, hibiscus-dashi gelée, black olive

FARM EGG morel, currituck asparagus, hay consommé

LOUP DE MER cippolini, bok choy, sea urchin emulsion

WAGYU BEEF wild watercress, shallot, black truffle jus

SWEETGRASS GREENHILL CHEESE artisanal honey, petite herbs, almond

SICILIAN PISTACHIO CAKE mango curd, yogurt sorbet, curry

CHEF'S TASTING MENU 125 – WITH WINE 195

AMUSE BOUCHE

BELON OYSTER passionfruit mignonette, crème fraiche, shiso

VIRGINIA TOMATO spring gazpacho, hibiscus-dashi gelée, black olive

HACKLEBACK CAVIAR mackerel, cucumber, dill, pumpernickel (15 dollar supplement)

ENGLISH PEAS buttermilk, surreyano ham consommé, charred pea oil

FOIE GRAS strawberries, crystalized seaweed, brioche (20 dollar supplement)

LOUP DE MER cippolini, bok choy, sea urchin emulsion

WAGYU BEEF wild watercress, shallot, black truffle jus

SWEETGRASS GREENHILL CHEESE artisanal honey, petite herbs, almond

PASSIONFRUIT SORBET black olive caramel

WHITE CHOCOLATE CREMEUX strawberry-thai basil sorbet, cocoa, preserved strawberry

PETITE FOURS

EACH TASTING MENU AT THE LEFT BANK IS DESIGNED FOR THE PARTICIPATION OF THE ENTIRE TABLE

CHEF DE CUISINE – TRAVIS ROBINSON