

# *the left bank*

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.

## FIVE COURSE TASTING MENU 85

### PAIRED WITH WINE 125

Carolina Welcome: Blue Cheese and Cocoa Gougère

Brown Sugar Cured Hiramasa Sashimi  
flavors of Thailand

OR

Foie Gras Soup  
golden chanterelle panna cotta, local figs, maple foam

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Seared Diver Scallop  
smoked maitake mushrooms, wild Oregon plums, grilled milk, pinenut nougatine

OR

Risotto of Carolina Gold Rice  
maitake mushrooms, baby beets, cocoa nibs, pickled raisin puree

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Seaweed Poached Loup de Mer  
squid ink porridge, orange, dates, Spanish almond broth

OR

Grilled Beef Tongue  
smoked onion purée, pommes macaire, roasted cippolini onion, asparagus, red wine jus

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Selection of Artisanal Cheeses  
candied citrus, nuts, chestnut honey

OR

Yuzu and White Chocolate Panna Cotta  
compressed peach, brown sugar crumble, lemon verbena purée, South Carolina peach sorbet

## A La Carte

### Starters

#### Organic Strawberry Gazpacho 17

baby tomato salad, wild steelhead roe, thai basil, crispy horseradish

#### Seared Diver Scallop 18

smoked maitake mushrooms, wild Oregon plums, grilled milk, pinenut nougatine

#### Brown Sugar Cured Hiramasa Sashimi 19

flavors of Thailand

#### Shigoku Oysters 20

organic cucumber and champagne gelée, sea urchin, borage flowers

\*addition of sake cured wild steelhead roe 10 - hackleback caviar 7

#### Salad of Organic Herbs and Soft Lettuces 14

crispy shallots, honey vinaigrette

### Entrees

#### Alaskan Halibut 39

local fresh corn purée, heirloom baby carrots, ginger, arugula, crustacean jus

#### Painted Hills Beef Two Ways 40

smoked onion purée, pommes macaire, roasted cippolini onion, asparagus, red wine jus

#### Risotto of Carolina Gold Rice 28

maitake mushrooms, duck confit, baby beets, cocoa nibs, pickled raisin puree

#### Marcho Farms Veal Tenderloin and Sweetbreads 38

hibiscus marinated beet salad, goat cheese gnocchi, chive blossoms, coffee jus

#### Brown Butter Roasted Local Flounder 38

summer fennel purée, hazelnuts, fresh chickpeas, Indonesian Lemon, thai basil

### Desserts

#### Yuzu and White Chocolate Panna Cotta 12

compressed peach, brown sugar crumble, lemon verbena purée, SC peach sorbet

#### Vanilla Citrus Rice Pudding 12

dark chocolate pot de crème, candied citrus, fresh cream

#### Strawberry Profiterole 12

strawberry ice cream, romanoff sauce, grand marnier

#### This Weeks Selection of Artisanal Cheeses 15

candied citrus, marcona almonds, chestnut honey

#### THIS WEEKS SELECTION OF ARTISANAL CHEESES:

HOOLIGAN, COW, CATO CORNER FARM, COLCHESTER, CT

BAILEY HAZEN BLUE, COW, JASPER HILL FARM, VT

ASCUTNEY MOUNTAIN, COW, HARTLAND, VT