first

beet

raw, roasted & pickled, fromage blanc, pear, curry

crab

passion fruit vinaigrette, coconut ice, macadamia nuts

oyster*

chawanmushi, shiitake relish, char roe, sudachi pearls

wagyu*

rolled daikon, seaweed glaze, frozen korean pepper

fennel

lobster terrine, baby leeks, yuzu, avocado-fennel toast

second

egg*

62 degree egg, john haulk grits, ham, carolina shrimp shaved truffles \$20 supplement

scallop*

ahi dolce, kumquat, farm carrots, basil, sweet pepper jus

squab*

gooseberries, rutabaga, fall spice, dates, golden manuka

hamachi

sunchoke, broccoli, black truffle, lemon-dashi broth

foie gras

quince confit, sherry, mascarpone, almond gazpacho \$10 supplement

Four Courses \$105 Beverage Pairings \$60 "The Art Tour" \$150

Beverage Pairings \$90

Must be enjoyed by the entire table.

"This menn showcases our food as art inspired by The Umstead's private art collection"

Steven Devereaux Greene

entrées

elk*

vanilla-parsnip, coco, farro antiqa, red grapes, onion consommé

turbot

brioche, lettuce cream, grilled romaine, potato dumplings, fumet

skate

cauliflower, capers relish, golden raisins, smoked bacon broth

duck*

poached apple, red beet, cabbage puree, purple kohlrabi, hibiscus

beef*

black garlic, onion bread, baby turnip, bbq mushroom, squash

dessert

spice cake

whiskey-ginger sorbet, roasted pear, bergamot, caramel

kakigori

japanese shaved ice, sherry, frozen muscadine, crème fraîche

chocolate

passionfruit, black sesame sponge cake, chocolate crémeaux

sweet potato

cinder ice cream, espresso, caramel, frosted cocoa

artisan cheese

manchego

quince, candied hickory nuts, honey veil, membrillo

