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STARTING POINT

parsnip soup

spiced chickpeas, bitter sherry gastrique.

rabbit

rilette of rabbit, pickles, house mustard, seed crackers.

carrot

confit whole carrot, house made ricotta, lemon, ginger, pecan, pickled shallot, arugula.

shrimp

corn grits, pickled ginger, cilantro, black garlic, tare.

FOCAL POINT

salmon

faroe salmon, bacon fat rösti, kale, cherry tomato, fennel slaw, tarragon vinaigrette.

cornish game hen

waffle, braised thigh, red eye gravy, chili ginger honey, pickled squash.

pork

pork chop, chorizo corn grits, fried brussels sprouts, cider jus.

beef

short rib, whipped potato, roasted roots, crispy onions, natural veal jus.

FINAL POINT

dessert

any selection from our current dessert menu.

\$45 per person plus tax and gratuity

Menu Blackout Dates - February 11th and 14th