

Traditional French style Escargot de Bourgogne baked and served in the shell with a garlic and herb butter sauce served on top of a homemade crouton

"Salted Snail" sautéed and finished with a mix of Hawaiian Red & Himalayan Pink salt

Seared Jumbo Diver Sea Scallops set over a wild mushroom ragout, and drizzled with White Truffle Oil and sprinkled with black caviar

"Scallop stack" – bay scallops served Caprese style with basil, tomato, and mozzarella cheese marinated in a Champagne Balsamic infused olive oil

Foie Gras, pan seared, set on top of "Hernandez Farms" fig preserves and topped with "Stone" cured crispy bacon

"PB&J.....& F" – Peanut Butter, Jelly, and Foie Gras Sandwich on toasted sourdough bread

Veal Osso Bucco simmered with homegrown canned San Marzano tomatoes served over creamy Parmigiano Reggiano old fashioned Charleston stone ground grits

Spoon of slow roasted warm "bone marrow"

Homemade hand-rolled Squid Ink black pasta Ravioli stuffed with a Lobster Mascarpone filling, finished with a sage brown butter sauce and jumbo lump crabmeat

Deconstructed "mini lobster" fettuccini with mini bow-tie pasta set in a homemade Alfredo sauce topped with Kilauea Black finishing salt

Grilled Cheese sandwich toasted in clarified butter on homemade Brioche Bread filled with Triple Cheese and Chocolate Ganache and set in a Raspberry Coulis