

The

MACINTOSH

DECEMBER 4

2018

Let our Chef curate a 3 course, family style meal for 55 per guest

- Tiller Bakery Bread, Burnt Carrot Togarashi Butter, Foie Butter 5
- Head Lettuce, Soy Vinaigrette, Fried Shallot, Seasonal Vegetables 12
- Frisée, Apple, Ginger Snap, Cheddar 14
- Broccolini, Anchovy, Saffron, Egg, Bread Crumb 13
- Scallops, Benne Seed, Satsuma, Mizuna, Fennel 16
- Hot & Sour Pork Belly Soup, Beech Mushroom, Bok Choy, Rice 13
- Sweetbreads, Mushroom, Marsala 16
- Swordfish, Butterbeans, Mushroom, Farro Verde, Whey Dashi 15
- Housemade Ricotta Gnudi, Butternut Squash, Bacon, Brussels Sprout, Mushroom 16
- Chinese Dumpling Sausage, Chili Aioli, Pickles, Toast 12
- Vegetable Plate, Anson Mills Rice Grits, Mushroom, Seasonal Vegetables 27
- Grouper, Bacon Crème Fraîche, Beet, Potato, Chive 35
- Duck Leg, Edamame, Turnip, Mustard Frill, Asian Pear, Soy 29
- Confit Pork, Brussels Sprout, Sunchoke, Celeriac, Mustard Seed 29
- CAB Deckle*, Frites, Sauce Diane 48
- "The Mac" CAB Burger*, Aged Cheddar, Nueske's Bacon, Pickles, "Mac Sauce" 18

Sides 7

"Mac" Potatoes

Green Beans

Bone Marrow
Bread Pudding

Broccoli