

*“Gaillard Menu”*  
*3 Courses for \$55*

**“SNACKS FOR TWO”**

\$17 Supplement

CRISPY SUNCHOKE  
“LOBSTER ROLL”  
“TOMATO SANDWICH”  
“POTTED PLANT”

*First*

**WHOLE ROASTED CAULIFLOWER**

White Chocolate, Golden Raisin, Marcona Almond, Capers

**LIQUID CENTER CORN TORTELLINI**

Mepkin Abbey Shitake, Garlic Scape, Spruce Tips, Parmesan

**GRASSFED LAMB TARTARE**

Preserved Eggplant, Zaatar, Roasted Lamb Fat Vinaigrette

*Second*

**TUNA COOKED IN SEAWEED**

Beech Mushroom, Baby Corn, Puffed Squid, Dashi

**“BEEF WELLINGTON”\***

Foie Gras, Caramelized Onion, Wild Mushrooms, Aerated Potato

\$15 Supplement

**SLOW ROASTED CRISPY PORK BELLY**

Green Peanut, Banana Blossom, SC Peaches

*Dessert*

**TRES LECHES**

Young Coconut, Honeycomb

**ARTISANAL CHEESES**

Seasonal Accoutrement

Executive Chef Vinson Petrillo  
Sous Chef Tyler Chavis