

EASTER DINNER



3-Course Prix-Fixe
\$80 per person

First Course

Warmed Beet Salad

Poppy seed vinaigrette, sliced fennel, pickled radish

Roasted Carrots

Blueberry vinaigrette, Comté cheese fondue, dill coulis

Green Leaf Salad

Cashew vinaigrette, candied cashews, pear, cucumber

Smoked Fish Roulade

Koji onion soubise, beef fat fried mushroom, radish, rhubarb

Entree

Cacio e Pepe

Peppercorn blend, sliced garlic, tagliatelle, Pecorino

Kōji Mahi

Chili, citrus, miso

Keegan Filion Farms Chicken

Farro, pomegranate, jus

NY Strip*

Roasted sunchoke, cane butter, aleppo, lemon

Dessert

Blancmange

Almond, strawberry, rose, sorghum

S'mores

Bailey's chocolate ganache, cookie butter mousse, toasted marshmallow, graham cracker

Hummingbird Cake

Rum roasted pineapple marmalade, toasted coconut, roasted pecans, cream cheese frosting

Raspberry Mousse Egg

Ruby chocolate, raspberry glass, semolina crumb, mango curd

Chilled or Charcoal- Roasted

MKT \$

Middleneck Clams*

Local Shrimp

Half Lobster

Ceviche*

Oysters*

Lowcountry Cups

Northern

Southern

Tempest Tower*

Single*

65

130

Double*

100

Tip the Kitchen Initiative

Tempest Guests,

WE are trying something different.

Here's how it works:

Your receipt will now have a line that reads "Kitchen Tip"

CHOICE: Leaving a gratuity is entirely up to you!
Please do NOT feel obligated.

WORTHY: Kitchen tips should only be awarded for an
experience that's worthy

FOR WHO: All kitchen staff who are working today.
Every contribution will be paid to the kitchen team in addition
to their normal pay.

PARTNERSHIP: 5th Street Group ownership will
match all Kitchen Gratuity up to \$500 each day.

APPRECIATION: If you are reading this **WE** are
thankful you are here.

Thank you for choosing us.

-5th Street Group