

NEW YEAR'S EVE



December 31, 2022

First Course

Kilted Salad

Warmed 'Nduja and preserved lemon vinaigrette, winter citrus, roasted garlic purée

Beet and Onion Salad

Cotija cheese, charred pearl onion, oregano and pine nut pesto

Cipollini and Calamari*

Arrabbiata sauce, white wine gastrique, herbed bread crumb

Chilled or Charcoal-Roasted

MKT \$

Local Shrimp

Middleneck Clams*
Half Lobster

Oysters*

Lowcountry Cups
Northern
Southern

Entree

Filet Mignon*

Truffle demi glaze, roasted sunchoke, smoked gouda pommes purée

Porcini Rigatoni

Mushroom duxelle, truffle oil, smoked garlic ricotta

Duck Breast*

Veal demi glaze, glazed carrot, savory granola

Coal Roasted Tuna*

Mushroom reduction, grapefruit, roasted turnips

Tempest Tower*

Single*

70

135

Double*

105

Dessert

Cheesecake

Brown butter crust, montenegro meringue, warmed cherry sauce

Some More

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

Ice Cream

Chef's selection

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