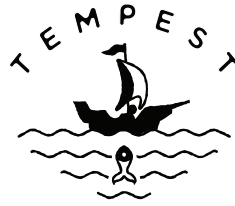


NEW YEAR'S EVE



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 Rigaton

Mushroom duxelle, truffle oil, smoked garlic ricotta

### Duck Breast\*

Veal demi glaze, glazed carrot, savory granola

### Coal Roasted Tuna\*

Mushroom reduction, grapefruit, roasted turnips

Single\*

70

Tempest  
Tower\*

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