

twenty-eight
ATLANTIC

Fourth of July
Tasting Menu

Canapés

Foie Gras Chocolate Macarons, Crab Tartlet, Crispy Rice Tuna, Thai Veggie Roll

First Course

Scallop, Oat Risotto, Muddled Peas, Truffle, Caviar, Apple

Beef Carpaccio, Smoked Bone Marrow, Crispy Parsnip, Balsamic, Parmesan
Burrata, Green Gazpacho, Roasted Tomatoes and Grapes, Cucumber, Almond, Beet

Second Course

Petit Lobster, Butter Pouched, Corn, Bamboo, Kumquat, Passion Fruit
Gnocchi, Parmesan Cream, Summer Vegetables, Meyer Lemon, Morel Mushroom

Entrée

Tenderloin, Sunchoke, Potato Pave, Beef Fat Cream, Creamed Spinach, Jus
Heritage Chicken, Mushroom Caramel, Potato, Onion, Heirloom Carrots, Leeks, Truffle
Striped Bass, Bouillabaisse, Leeks, Tomato, Squash Blossom, Rouille
Eggplant, Caponata, Crimson Lentils, Baba Ghanoush

Dessert

Chocolate Lovers
Chef Ashley's Petit Fours