

# *twenty-eight* ATLANTIC

three-course prix fixe menu  
\$145 ++ per person

## **Enhancements**

Caviar served with Traditional  
Accompaniments  
Prestige \$175 Siberian \$200

Artisanal Cheese Plate \$31  
crackers, preserves

Oysters \$24  
six oysters, mignonette,  
cranberry horseradish, cocktail sauce

Charcuterie \$31  
livoni meat selection, sourdough, chutney

Sashimi \$35  
hamachi, verlasso salmon, tuna\*

## **First Course**

Local Oysters  
tuna, lychee, ginger, caviar\*

Spring Asparagus  
duck egg, prosciutto, smoked gouda,  
mushroom

Tuna Crudo  
leche de tigre, passion fruit, sweet potato\*

Onion Brodo  
croustade, gruyère, vegan caviar

Summer Burrata  
heirloom tomato, pedro pepper jam, guava,  
ham, herbs

Day Boat Scallop  
mussels, bacon, parsnip, wakame

Lobster Carbonara  
pork guanciale, shiitake, egg, belper knolle

Foie Gras Torchon  
hazelnut, strawberry, white chocolate

## **Second Course**

Australian A5 Strip  
beef cheek, carrot cake purée, mushroom,  
potato\*

Atlantic Halibut  
spruce, heirloom vegetables, risotto,  
prosecco beurre blanc

Duck  
confit pithivier, duck fat cream, cranberry,  
prosciutto, stone fruit

Butter-Poached Lobster  
crab, fennel, corn, sea lettuce

Poulet Rouge  
spring vegetable, unicorn grits, blackberry,  
confit onion, sunchoke, squash blossom

Striped Bass  
provençal vegetables, saffron, olives  
roasted fingerling potatoes

## **Dessert**

Honey Ice Cream  
oat cookie pieces, local bee pollen

Vanilla Bean Mousse  
hibiscus fluid gel, strawberry rhubarb  
sorbet

Chocolate Ganache  
candied pistachio, mandarin sorbet

# *twenty-eight* ATLANTIC

Seven-course tasting menu

\$195++ per person

\$80++ wine pairing

Amuse Bouche

Local Oysters

tuna, lychee, ginger, caviar\*

Tuna Crudo

leche de tigre, rice crisp, passion fruit, sweet potato\*

*Ruinart Blanc de Blancs – Reims, France*

Spring Asparagus

duck egg, prosciutto, smoked gouda, mushroom

*Ramey Cellars Chardonay – Russian River*

Palate Cleanser

Atlantic Halibut

spruce, heirloom vegetable, risotto, prosecco beurre blanc

*Minuty Prestige Rosé – Côtes-de-Provence, France*

Australian A5 Strip

beef cheek, carrot cake purée, mushroom, potato\*

*Château Lassègue Les Cadrans de Lassègue –*

*Saint-Émilion, France – Grand Cru*

Chocolate Ganache

candied pistachio, mandarin sorbet

*Batasiolo Moscato d'Asti Bosc d'La Rei – Piedmont, Italy*

# *twenty-eight* ATLANTIC

three-course vegetarian prix fixe  
\$105++ per person

First Course	Second Course	Dessert
Onion Brodo croustade, gruyère, vegan “caviar”	Squash Blossom ricotta, bell pepper coulis, pistachio, gigante beans	Honey Ice Cream oat cookie pieces, local bee pollen
Fried Artichoke sunchoke, pear	Tomato Tart goat cheese, puff pastry	Vanilla Bean Mousse hibiscus fluid gel, strawberry rhubarb sorbet
Summer Burrata heirloom tomato, pedro pepper jam, guava	Spring Pea Risotto asparagus, fava bean, aged parmesan	Chocolate Ganache candied pistachio, mandarin sorbet
Spring Asparagus smoked gouda, mushroom, avocado	Fried Grits summer squash purée, pine nut, golden raisins, crispy kale	

seven-course vegetarian tasting  
\$145++ per person

Onion Brodo croustade, gruyère, vegan “caviar”	Palate Cleanser
Summer Burrata heirloom tomato, pedro pepper jam, guava	Squash Blossom ricotta, bell pepper coulis, pistachio, gigante beans
Spring Asparagus smoked gouda, mushroom, avocado	Spring Pea Risotto asparagus, fava bean, aged parmesan
	Chocolate Ganache candied pistachios, mandarin sorbet