

QUEENS FEAST

Charlotte Restaurant Week

January 19th-28th , 2024

3 Courses for \$40/person

STARTER

DEVILED EGGS smoked trout custard, tobiko roe

RAW OYSTERS six north carolina oysters with classic mignonette

OCTOPUS grilled, roast garlic aioli, salsa verde, potato chips

HARVEST SALAD candied & pickled beets, spiced walnuts, apples, parmesan crispy, lemon poppy vinaigrette.

CEVICHE sixty south, coconut leche de tigre, serrano, mango, cucumber

MAIN

BASS miso marinated sea bass broiled with arugula

GUMBO alligator and andouille with dirty rice

GNOCCHI lump crab, melted leeks, mornay sauce

RISOTTO scallops, butternut squash puree, fennel agrodolce

SHRIMP & GRITS fried grit cakes, tomatoes, creamy tasso sauce

DESSERT

KEY LIME PIE our signature, graham cracker crust, refreshing custard

CHOCOLATE MOUSSE CAKE strawberry compote

SORBET raspberry with balsamic glaze, chocolate dirt

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