



## DEVOUR MENU

\$40 per person

*one selection for each course*

### FIRST COURSE

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#### East Street Salad *vg gf*

Mixed Greens / Roasted Sweet Potato / Apple / Goat Cheese /  
Blood Orange Vinaigrette

#### Warm Burrata *vg*

San Marzano Tomato Sauce / Olive Oil-Sea Salt Crostini / Micro Basil

### SECOND COURSE

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#### Wood-Fired Salmon *gf*

Blue Crab Stuffing / Maque Choux / Baby Spinach / Cajun Hollandaise

#### Fried Chicken & Cornbread Waffles

Jalapeño-Blueberry Maple Syrup / Fresh Berries / Paprika Whipped Cream

#### Beef Short Rib *gf (+\$8)*

Ancho Chili / Espresso / Whipped Yukon Potato /  
Bacon-Onion Apple Jam / Piquillo Pesto

#### Tomato-Saffron Orzo *vg*

Wood-Fired Mushroom / Cippolini Onion / Artichoke Heart /  
Basil / Grana Padano / Chili Crisp-Black Vinaigrette

### THIRD COURSE

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#### Chocolate Terrine *vg*

Chocolate Graham Cracker / Ganache / Blackberry Sauce /  
Black Raspberry-Cheesecake Ice Cream

#### Spiced Apple-Ginger Cake *vg*

Pumpkin Whipped Cream / Salted Caramel /  
Apple Gastrique / Vanilla Ice Cream

*vg* – vegetarian | *gf* – gluten-free

\*consuming raw or undercooked food may result in foodborne illness