

# THE CLOISTER WINE CELLAR



*Sea Island*<sup>®</sup>

# THE CLOISTER WINE CELLAR MENU CHOICES

5 courses— \$250

*Includes freshly baked bread, Sea Island filtered water, Sea Island Resort Coffee Blend, sweetened and unsweetened iced tea.*

## 1ST COURSE

*Choice of one*

Poached Chilled Lobster, Asparagus, Frisee,  
Micro Celery, Salt, Confit Citrus

Bone Marrow Custard, Gremolata Crisp, Tomato  
Foam

Beets Three Ways, Blue Cheese, Fig, Baby Spinach,  
Walnuts, Beet Greens Marmalade

Short Rib Raviolo, Pulled Short Rib, Farm Fresh Egg,  
Chanterelle Mushroom, Shaved Parmesan

Zucchini Flower, Ginger Essence, Fava Bean,  
English Pea Puree

Fennel Confit, Kumquat, Feta, Chili, Oregano,  
Black Olive Caramel

## 2ND COURSE

*Choice of one*

Porcini Ravioli, Garlic Butter, Sorrel, Mascarpone  
Espuma

Fried Green Tomato and Crab Stack, Avocado Puree,  
Micro Cilantro, Blood Orange Segments, Shaved  
Radish, Queso Fresco

Peruvian Snapper Ceviche. Aji Amarillo, Sweet Potato,  
Red Onion, Choclo and Leche de Tigre Marinade

Pickled Strawberry Salad, Smoked Pecans, Black  
Pepper Cream Fraiche

Prosciutto Wrapped Pork Tenderloin, Savoy Cabbage,  
Shiitake Mushroom, and Tasso Pork Jus

Sunburst Squash, Nasturtium Vinaigrette,  
Pistachio Crumbs, Cultured Cream

## 3RD COURSE

*Choice of one*

Halibut, Tomato Confit, Olive,  
Bacon Fava Bean Emulsion

Seared Red Fish, Stewed Field Peas, Zucchini,  
Foie Gras Butter, Aged Sherry Vinegar

Striped Bass, Porcini, Fennel, Champagne

Slow Cooked Salmon, Fingerling Potato,  
Baby Arugula, Kalamata Salt, Truffle Tomato Water

BBQ Sable, Hazelnuts, Cornbread,  
Sorghum Vinaigrette

Turnips, Radishes, Allspice, Tangelo, Savory Granola

## 4TH COURSE

*Choice of one*

Eye of Ribeye, Black Truffle Potato Pave, Asparagus,  
Carrot, Crispy Shallot, Bordelaise

Four Bone Lamb Chops, Spiced Hazelnut Gel, Rye  
Toast, Potato Fondue, Mustard, Strawberry Port  
Reduction

Blackberry Balsamic Venison Loin, Fig, Orange,  
Sunchokes, Foraged Wild Mushrooms

Duck Breast, Anise Demi, Chicory,  
Apple-Butternut Squash Compote, Celery Root,  
Blood Orange Sabayon

NY Strip Steak, Black Garlic Demi,  
Horseradish Styrofoam, Potato Puree, Baby Vegetables

Chickpea Panisse, Celery, Olive, Manchego Cheese,  
Yogurt-Cucumber, Carrot, Basil Oil

## 5TH COURSE

*Choice of one*

Valrhona Delice, Caramel Chantilly, Praline Ganache,  
Dacquoise, Chocolate Mousse

Crème Caramel, Honey, Salted Meringue, Seasonal  
Fruit (Winter: Citrus; Fall: Poached Pears; Summer:  
Stone Fruits- Cherries, Peaches; Spring: Berries)

Southern Cornbread Cake, Blackberry, Sea Salt Ice  
Cream, Caramel Corn

Peanut Butter and Jelly Brioche, Salted Peanut  
Caramel, Roasted Strawberries, Buttermilk Ice Cream

S'mores, Roasted Marshmallow Ice Cream, Chocolate  
Crèmeux, Homemade Graham

Valrhona Caramelia Crèmeux, Cocoa Nibs, Toasted  
Meringue, Red Raspberry Sorbet