

THE CLOISTER WINE CELLAR



Sea Island[®]

THE CLOISTER WINE CELLAR MENU CHOICES

5 courses— \$275

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, Frisée,
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 Purée

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 Purée,
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 Fraîche

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 Pavé, Asparagus,
Carrot, Crispy Shallot, Bordelaise

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 Pannisé, 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, House-Made Graham

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