

CURRENTS

FINE DINING 

DINNER MENU

BEGINNINGS

CHEF'S SOUP DU JOUR
\$6

ROASTED BUTTERNUT SQUASH BISQUE, PECAN BRITTLE %DUST+
\$6

SIMPLE GREENS SALAD, FIELD GREENS, VINE RIPE TOMATO, CREOLE MUSTARD
VINAIGRETTE, HERB CROUTON
\$7

BABY ARUGULA SALAD, SHERRY . TRUFFLE DRESSING,
BASIL MARINATED VINE RIPE TOMATOES, PARMESAN CRISP
\$9

FOIE GRAS TORCHON WITH MUSCAT GELEE, SOUR CHERRIES
AND SALTED PISTACCHIO NUTS, BLACK PEPPERCORN . PORT WINE SYRUP
\$15

SHAVED ROASTED BEETS SALAD, ARUGULA, PEPPERED GOAT CHEESE FRITTERS,
HERB OIL
\$9

HEARTS OF PALM, ENDIVE, WALNUT VINAIGRETTE, ORANGE SUPREMES, SHAVED RED
ONION, FETA CHEESE
\$8

SHRIMP AND GRITS %GUMBO STYLE+
FRICASSEED JUMBO GULF SHRIMP, VERMONT CHEDDAR GRITS, CANDIED BACON
BISCUIT
\$9

JUMBO LUMP CRAB AU GRATIN, GRILLED CIABATTA TOAST, SHERRY REDUCTION,
TRUFFLE OIL
\$12

WOODSMOKE SMOKED SALMON CHEESECAKE
TOASTED PUMPERNIKEL CRUST, CHIVES, CAPERS, SHAVED RED ONION, CREAM
CHEESE
\$8

CRISPY DUCK CONFIT-POTATO %POTS+
GRANNY SMITH APPLE GASTRIQUE, CRÉME FRAICHE
\$9

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ENTRÉES

PAN FRIED CHICKEN BREAST SCALOPPINI
FRESH HERB-POTATO GNOCCHI, DUCK CONFIT CREAM
\$19

NEWMAN FARMS PORK TENDERLOIN, CHEESEY DELTA GRITS, SLOW COOKED
LOCAL GREENS, BRAISED FRESH BACON, RED EYE GRAVY
\$22

PAN SEARED MAINE DIVER SCALLOPS, MELTED LEEKS, ROASTED MISSISSIPPI
SHIITAKE MUSHROOMS, CRISPY FINGERLINGS, PINOT NOIR SAUCE
\$27

OLIVE OIL POACHED WILD SALMON, AUTUMN ROOT VEGETABLE CONFIT,
WILTED SPINACH, SHERRY-DIJON BEURRE BLANC
\$24

BROILED DOVER SOLE, POTATO CONFIT, HARICOT VERTS,
SAUCE MOUTARDE-BATARDE, TABLESIDE PRESENTATION+
\$36

SLOW BAKED ALASKAN COD, CREAMED MUSHROOMS, ENGLISH PEAS,
BACON, HOUSE MADE PAPPARDELLE PASTA, LEMON BREAD CRUMBS,
TRUFFLE OIL DRIZZLE
\$24

GRILLED DOUBLE BONE NEW ZEALAND LAMB RACK, ROASTED FINGERLING
POTATO-KALAMATA SALAD, CARAMELIZED SHALLOTS, PORT WINE DEMI GLACE
\$35

“THE” BEEF TENDERLOIN BURGER, KETCHUP, CREOLE MUSTARD AIOLI,
CRISPY ONIONS, TOASTED BRIOCHE BUN, GROUND TENDERLOIN, BRAISED
BEEF SHORTTRIB, AGED VERMONT CHEDDAR, SMOKED BACON, HAND CUT
POMMES FRITES
\$15

GRILLED PORCINI DUSTED BEEF RIBEYE, ROSEMARY ROSTI POTATOES,
ROASTED ROOT VEGETABLES, CREOLE MUSTARD DEMI GLACE
\$30

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GRILLED

8 OUNCES FILET OF BEEF

\$24

16 OUNCES RIBEYE

\$26

RACK OF LAMB-DOUBLE BONE-NEW ZEALAND

\$29

WILD WEST COAST SALMON

\$19

SIDES

GRILLED ASPARAGUS

\$6

CREAMED SPINACH

\$5

DIJON POTATO HASH

\$4

TRUFFLED POMME FRITES

\$4

GARLIC FRENCH BEANS

\$4

BRAISED GREENS WITH NEUSKE BACON

\$4

ROASTED ROOT VEGETABLES

\$4

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DESSERTS

CHOCOLATE CHUNK PECAN TART, SWEET POTATO BOURBON ICE CREAM
\$8

WARM CALLEBAUT CHOCOLATE TORTE, WARM COCOA FOAM, DARK CHERRY
ICE CREAM
\$10

CANDIED PUMPKIN FLAN, CARAMEL SAUCE, VANILLA TUILLE
\$8

GRANNY SMITH APPLE TART TATIN, SWEET APPLE CARAMEL
CINNAMON ICE CREAM
\$7

FROZEN ESPRESSO CREAM PIE, TOFFEE, CHOCOLATE GANACHE
\$8

~~\$6~~ ~~SA~~ PISTACHIO CAKE, CARAMELIZED FIGS, ORANGE HONEY SYRUP
\$9

SELECTION OF ICE CREAM OR SORBET, SHORTBREAD - COOKIE
\$6

FARMHOUSE CHEESE SELECTIONM, GRILLED TOAST, FIG PRESERVES
\$9