

Sea

TORO TARTARE
PLUM, SHISHO, YUZU
HOKKAIDO SCALLOPS
TRUFFLE, MISO, FUNGI

CHEF TODD GOODWIN, HILTON COLUMBUS DOWNTOWN

Smoke

SURF & TURF
SMOKED CRAWFISH MAC AND CHEESE, AGED BRISKET,
PORK RIND & SMOKED BREAD CRUMB
KONKY DONG RIBS
SMOKED BABY BACKS, FRITO GREMOLATA, CHOW CHOW,
KONKEY DONG DOUBLE IPA BBQ SAUCE

CHEF JAMES ANDERSON, RAY RAYS BBQ

Wood Oven

THAI PORK SHOULDER LETTUCE WRAPS
BEEF FAT ROASTED TURNIPS

CHEF BJ LIEBERMAN, EAT CHAPMANS

Fires

EMBERS SEARED WAGYU TARTAR
HASH BROWN, CARAMELISED TALLOW ONION PUREE,
PICKLED CHANTERELLE MUSHROOMS, CURED EGG YOLK
GRILLED OKRA STUFFED WITH DUCK RILLETTE AND FARMERS CHEESE
CORN AJI AMARILLO SAUCE, IKURA

CHEF SEBASTIAN LA ROCCA, FYR SHORT NORTH

Sweet

PINE NUT BLONDIE
WAGYU TALLOW AND WHITE CHOCOLATE GANACHE, MUGOLIO SYRUP
WATERSHED BOURBON INFUSED SMOKED EGG NOG
SERVED WITH GRAINS OF PARADISE

CHEF BRETT FIFE, LINDEYS