

# Fire at Will

## **Chefs Restaurant Week**

\$55 Per Person

### **Course 1**

crispy brussels sprouts, nuac chom, roasted peanuts, sesame, asian pear  
bacon wrapped dates, goat cheese, walnuts, muhammara, pomegranate  
peach salad, heirloom tomato, red onion, burrata, arugula, saba

### **Course 2**

shrimp and grits, wild mexican shrimp, tasso, holy trinity,  
marsh hen mills white cheddar grits  
hush burger, caramelized onions, pickles, american, fancy sauce\*  
steak au poivre, pan roasted filet mignon, pomme purée, sauce au poivre

### **Course 3**

chocolate tiramisu, mythic goat coffee, cocoa powdered sugar  
gelato sundae, chocolate fudge, whipped cream sprinkles, peanuts, cherry  
chocolate bread pudding, noble brioche, butterscotch sauce, vanilla gelato

\*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness