

IGLOO SEASON

Prix Fixe \$65
per person



Course I

BUFFALO MILK BURRATA CHEESE
grilled sourdough, pickled fennel, garlic confit

ROASTED BEET SALAD
pistachios, hot honey, whipped goat cheese

BABY GEM SALAD
garlic crumbs, spicy ceasar dressing, shaved parm

Optional Shareable Cheese Course

smoked gouda, goat brie, manchego, almonds, seasonal+18
fruit, dried cranberries, house jam & crostini

Course II

CAROLINA PINK SHRIMP "COCKTAIL" +3
bama white bbq sauce, smoked horseradish aioli

SHORT RIB MEATBALLS
braised stuffed pickled long hot peppers

BUTTERNUT SQUASH RAVIOLI
sage, brown butter, hazelnuts, saba

Course III

CHICKEN
preserved lemon, pickled fresno chili, agrodolce peppers

SHRIMP & GRITS
smoked cloth bound cheddar, nduja, calabrian chili
sofrito

BERKSHIRE PORK CHOP
brown sugar brined, shaved zucchini salad, pickled fruit, carolina
gold rice

TRUFFLE STEAK "FRITS" +5
spiced crusted hanger steak, truffle bearnaise, salt roasted mini
crispy potatoes

Course IV

SALTED CHOCOLATE CREMEUX
coco nibs, espresso whipped cream

MEYER LEMON TART
gram crackers crust sugared lemon peel

BUTTERSCOTCH PUDDING
banana, nilla wafer's

*additional gluten free, vegetarian, and dairy-free modifications to certain dishes
are available upon request, please inquire with your server.*

*Items may be cooked to order.
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.
*A 20% service charge is included on all transactions.

unscripted
DURHAM

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