

# bank lane bistro

chef de cuisine, michael gottlieb

## first courses

### *hot*

black truffle infused velvety **cauliflower soup**, seasonal mushrooms, asparagus, fresh goat cheese, smoked paprika croutons 10

seared la belle **foie gras**, homemade pancetta, jalapeno, virginia peanuts, sambuca infused strawberry 18

ginger marinated tempura **gulf shrimp**, two salad, two sauces  
salad: grape-mint, watermelon radish-cucumber  
sauce: arugula pesto, yuzu-miso 12

seared **diver sea scallop**, grilled scallion-jicama slaw, red pepper, cilantro, spicy coconut sauce 13

sautéed **burgundy escargots**, asparagus, truffled crust, roma tomato, green apple-red onion slaw, roasted garlic puree 11

### *warm*

crispy togarashi **calamari**, daikon, puffed rice paper, arugula, belgium endive, tosa soy, sesame 10

### *cold*

#### bistro salad

cucumber, crispy onions, baby mixed greens, champagne vinaigrette 8

refreshing **green gazpacho**, pink jicama, tomato oil, hand picked rock crab, baby micro green 12

six domestic **artisanal cheeses**, different styles, different milks, traditional garnishes 14

togarashi seared **ahi tuna**, crispy rice paper, cured lemons, wasabi vinaigrette, sesame oil, house made tosa soy 13

**belgium endive** salad, carolina pecans, arugula, fig vinaigrette, warm goat cheese 9

18% gratuity for any table of 5 or more

## tasting menus

4 courses	6 courses	10 courses
48	62	88
2 firsts, we pick	we create	we invent
1 principal, you pick	6	a
1 dessert, you pick	new little gems	free-for-all
wine pairing	wine pairing	wine pairing
18	28	38

## principal courses

### *sea*

lobster butter poached north atlantic cod, artisanal yellow grits, rainbow chard, golden beets, seaweed salad, basil oil 28

black and white sesame crusted australian barramundi, thai purple rice, spicy asparagus, honshimeji mushroom, preserved lemons, hosin sesame sauce 27

seared idaho red trout, toasted sardinian couscous, fava bean, potato nest, sundried tomato, light saffron cream 28

pistachio crusted scottish salmon, cauliflower puree, smoked eggplant, yellow patty pan squash, chardonnay-paprika sauce 26

macadamia nut-fava bean crusted sea scallops, herb cooked purple potato, mango and papaya salsa, lavender-orange glaze 29

### *land*

makers mark brined georgia pork chop, red inca quinoa, roasted brussels sprout, smoky-spicy onions, muscat grape gastrique 27

earthy marinated duck breast, true duck leg confit, crispy fingerling potatoes, wild mushroom spring roll, ming nao sauce 28

wood oven roasted free range half chicken marinated with rosemary, thyme, and garlic, fingerling confit, carrots, haricot vert, sherry-chicken jus 23

the best steak frites

filet mignon, black peppercorn, pomme frites, red wine-veal reduction 26