September 7-16, 2018
$35 per person
(Not inclusive of tax & gratuity)

DINE IN ONLY
Choice of ONE item from each course

Course 1
SALTUS SIGNATURE CRAB BISQUE
Citrus Tobiko. Dry Sherry. Chives

SOUP DU JOUR
Preparation Changes Daily

CAESAR SALAD
Anchovy Dressing. Grated Parmigiano. Brioche Croutons

HALF CALIFORNIA CRUNCH ROLL
Lump Crab Meat. Cucumber. Avocado. House Sauce & Tempura Crunch

Course 2
SEA ISLAND SHRIMP & CREAMY STONE GROUND GRITS
Roasted Mushrooms. Pickled Scallions. Bacon Lardons & Chicken Jus

BLACKENED DORADO
Crispy Grits Cake w/ Lump Crab. Roasted Fennel & Leeks. Romesco Beurre Blanc

SOUS VIDE SIRLOIN
Pommes Puree. Wilted Spinach. Demi Glace

Course 3
CHOCOLATE SEMIFREDDO
Sea Salted Caramel

PANNA COTTA
Orange Marmalade. Raspberry Sauce