



#cobbfoodieweek
DRIFT TASTING MENU

September 12-19, 2020

*Join us as we showcase what being a Cobb Foodie is all about with a 3 course chef's tasting menu!
\$35 per person, plus tax and gratuity.*

*Wine pairings may be added for \$15 per person additional. *No Substitutions * Menu Subject to availability*

-First Course-

Point Judith Spicy Squid Salad

lemongrass pork, peanut, mint, coriander, bird chili, toasted rice powder

Citrus Cured Faroe Island Salmon

golden beet, strained yogurt, dill, rye & roe

Fried Oyster & Pork Belly Steam Bun

green tomato, kimchi mayo, cilantro

-Second Course-

Grilled Gulf Shrimp

smoked grits, andouille, heirloom tomato

Misoyaki Blue Cod

Tokyo potato, togarashi aioli, scallion, bonito, sesame

Whole Korean Fried Branzino

crispy brussels, radish, fingerling, ginger, garlic, chili & lime

-Third Course-

Keylime Pie

chantilly cream, raspberries, berry sauce

Molten Chocolate Cake

dulce de leche ice cream, pistachio tuille