Slate by Nik Fields

THE PRELUDE

MIDNIGHT PEARL
Caviar Slate
Silky caviar paired with crisp, golden chips for the perfect balance of salt and luxury. Minimal, indulgent, and undeniably refined.
Entwine with: Champagne

DEVILISH
Deviled Eggs with Cajun Shrimp
Whipped yolks topped with spiced Cajun shrimp and a whisper of smokiness , classic temptation with an edge.
Entwine with: Dry Rosé

FIRST BITE
Charcuterie Board
Chef curated selection of artisan meats, fine cheeses, seasonal accompaniments, and house pairings. Designed to awaken the palate and set the tone.
Entwine with: Pinot Noir

CRAVE
Crabcakes
A Duo of wood fired lump crab cakes, whisper of heat, pinched with a silky champagne citrus aioli. Perfectly, served with an arugula salad, drizzled with a honey berry vinaigrette.
Entwine with: Pinot Grigio

INDULGENCE
Lobster and Shells
Butter-poached lobster folded into silky aged cheeses with a golden finish. Decadent, luxurious, unforgettable.
Entwine with: South African Chardonnay

SILK
Parmesan French Fries
Golden, crisp, french fries kissed with truffle, showered in Parmesan, fresh herbs & cracked black pepper, with three dangerously good house sauces for dipping.
Black garlic ketchup, truffle aoili, garlic ranch
Entwine with: Brut

ALLURE
Chilli Charcuterie Board
House-made turkey chili served alongside warm honey cornbread, sharp cheddar, buttery Ritz crackers, and chef selected accompaniments layered on a luxe grazing board for a playful, indulgent take on a classic bowl of comfort.
Feeds 2 Guests, but you can add additional bowls
Entwine with: Syrah or Rosé

SECRET GARDEN

OBSESSION
Endive, Apple, Pear Salad
pomegranate, candied walnuts, blue cheese, frisee, white balsamic vinaigrette
Entwine with: Assyrtiko

PASSION
Blackened shrimp and citrus salad
Jumbo blackened shrimp, seasonal citrus, avocado, baby greens, cucumber, green onions and toasted pistachios, finished with a champagne citrus vinaigrette.
Entwine with: Vhino Verde

THE AFFAIR

IGNITE
Fire kissed seared salmon charred Haricots Verts velvety whipped sweet potatoes, lavishly stroked with Caribbean spiced rum butter.
Entwine with South African Chardonnay

DESIRE
Oven-seared scallops nestled over silky Parmesan risotto with wild mushrooms, finished with fragrant herb oil and shaved aged Parmesan.
Entwine with: Pinot Grigio

ENTICE
Herb-marinated oven-seared chicken , garlic fingerling potatoes, and haricots verts, finished with a silky pan jus
Entwine with: Chenin Blanc

RENDEZVOUS
A three-tiered experience featuring **basil & burrata stuffed ravioli finished with a rich Pomodoro meat sauce**, a crisp **Caesar salad, and warm garlic bread**. Designed for sharing. Serves 2-4
Entwine with: Chianti or Cabernet Sauvignon

Every dish on this menu has been intentionally paired by Chef & Sommelier Nik Fields to elevate each bite through wine. Ask your server to explore the pairing journey.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS