EATING WITH THE ECOSYSTEM

Scales & Tales: Chef Lisa Lofberg

LITTLE MOSS | WEDNESDAY, JANUARY 24TH | 6PM

DINNER MENU

1st

Roasted Wild Littleneck Clams | preserved lemon, chile & herb butter

2nd

Scup Crudo | grapefruit, lime, serrano, olive oil

3rd

Lobster & Grits | Geechie Boy grits, lobster roe, butter poached lobster, radish, chive

4th

Whole Roasted Mackerel | heirloom potatoes, sauerkraut, crispy kale, horseradish cream

5th

Brown Butter Madeleines | buttermilk ice cream, chocolate lace, local sea salt caramel