Orchid Gourmet

2025 Entrées

Sautéed Local Pompano or Snapper
(Carolina Gold Rice Cake, Baby Beets, Beet Blush, Citrus Lace, Carrot-Ginger Sauce)

Grilled Local Swordfish
(Crispy Heirloom Polenta Cake, Roasted Baby Turnips, Micro Fennel, Watercress Sauce)

Sole Meunière
(Scorched Baby Carrot, Red Sorrel, Dill, Brown Butter, Watercress)

Crispy Jumbo Lump Crab Rice
(Carolina Gold Rice, Bacon, Micro Lovage, Benne, Crab Roe, Cured Egg, Tomato)

Roasted Organic Airline Chicken Breast
(Scorched Cauliflower, Purple Haricot Vert, Micro Fennel, Marcona Romesco)

Crispy Duck Confit with Udon Noodles
(Oyster Mushroom, Bok Choy, Benne, Dashi Soft Boiled Egg, Charred Scallion)

Apricot Glazed Grilled Pork Tenderloin
(Celeriac Puree, Roasted Broccolini, Crispy Fennel, Citrus Lace)

Grilled Prime Skirt Steak
(Cauliflower Puree, Brussel Leaves, Crispy Shallot, Demi-Glace, Kale Chimichurri)

Braised Veal Osso Buco
(Quinoa, Sautéed Kale, Roasted Butternut Squash, Dates, Veal Broth, Crispy Leeks)

Lamb Meatballs
(Pappardelle, Oyster Mushroom, Crouton Crumble, Kale Pesto, Demi-Glace, Arugula)

jesselalexander@mac.com (772) 532-4160