



unpretentious palate

## ***Meet the Chef: Jonny Cox, Fin & Fino***

### ***MEET YOUR CHEF***

#### **Tuna Crudo**

Local fruit, jalapeño,  
yuzu, EVOO, salt

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### ***CHILDHOOD***

#### **Fried Oysters**

with Anson Mills grits

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### ***AN INSPIRATION***

#### **Lamb Neck & Gnocchi**

Shiitake,  
mint-pistachio picou

...

### ***THE PRESENT***

#### **Mushrooms on Toast**

Oyster and lion's  
mane, perigord  
truffle, wine, shallots

...

### ***THE FUTURE***

#### **Seafood Salad**

Lobster, shrimp, octopus,  
cipollini, Calabrian chili,  
herbs

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