

Valentine's

MENU

AMUSE BOUCHE

SMOKED BRISKET ARANCINI

carolina gold aioli, pickled red onion

or

CRISPY CRABMEAT JALAPENO POPPER

smoked creole tomato velouté, sweet pepper relish

COURSE 2

LOWCOUNTRY CRAB AND SWEET CORN BISQUE

blue crab, roasted corn, sherry cream, chive oil

or

WARM FRIED GREEN TOMATO AND ROASTED BEET SALAD

buttermilk fried green tomatoes, roasted beets, orange supreme, whipped goat cheese, bacon lardons, frisee, beet puree, candied pecans, sherry vinaigrette

COURSE 3

PAN SEARED BAY SCALLOPS

sweet corn puree, blistered peppers and corn,
braised collards finished with rich and spicy xo sauce

or

CABERNET BRAISED SHORT RIBS

black truffle whipped potatoes, butter glazed petite vegetables, natural jus

COURSE 4

HEART FOR 2

pate a choux with craquelin, filled with ganache, chocolate pastry cream,
topped with red fruit and chantilly, chocolate sauce and almond crumbles

\$85 PER PERSON + TAX + 22% GRATUITY

Served in addition to our regular menu Thursday & Friday. Only menu available Saturday.



COME HUNGRY. LEAVE FULFILLED.

**The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.