



Chocolate Dinner

Thursday, November 7, 2019 / 6:30 p.m.

Hors d'oeuvre Reception

First Course

COCOA DUSTED FOIE GRAS & PUMPKIN
Spiced Pumpkin Seeds, Blood Orange Raisin Chutney

Second Course

COCOA BUTTER SEARED SCALLOPS
*White Chocolate n' Sage infused Grits, Toasted Hazelnut Vinaigrette,
Shaved Romanesco, Pomegranate Seeds*

Third Course

PIEDMONTESE SHORT RIB
*Braised in Crème de Cacao and Espresso, Lemon Sour Cream Whipped Potatoes,
Grilled Brussels Sprouts, Sour Cherry Gastrique*

Sweet Finish

BETWEEN THE SHEETS
*Callebaut Ruby Couverture, Raspberry Cream Cake,
Tahitian Vanilla Mascarpone, Hibiscus Coconut Sorbet*

*\$85.00 per person
+11% Tax
+20% Gratuity*

Call (843) 853-7828 for reservations