



New Years Eve
Thursday, December 31, 2020

Amuse Bouche

First Course

WINTER meets SUMMER

Heirloom Tomatoes, Maple Syrup, Pumpkin Seed Oil, Toasted Benne Seeds, Caramelized Onion Jus, Pepper Crunch

Second Course

OCEANS of GRAIN

Seared Sea Scallop, Carolina Gold n' Black Garlic Rice, Saffron Clam & Corn Nage, Champagne Sabayon, Baby Basil

Third Course

CHICKEN of the SEE

Sugar Cured Yellow Fin Tuna, Arugula Frisée Salad, Home Fries, Red Eye Gravy Vinaigrette

Fourth Course

DUCK and COVER!

Wood Smoked Duck Breast, White Cheddar Vanilla Grits, Cherry Gastrique, Grilled Brussels Sprouts

Fifth Course

IT'S WHAT'S FOR DINNER.

Roasted Beef Tenderloin, Cauliflower Truffle "Mash", King Trumpet Mushroom, Spinach Pesto, Truffle Beurre Rouge

Sweet Finish

THE DARKER THE CHOCOLATE THE SWEETER THE BERRY

Bittersweet Chocolate, Raspberry Sponge Cake, White Chocolate Mascarpone Mousse, 24K Gold Leaf

\$140 per person / \$200 with wine pairings

+20% Gratuity and +11% tax

Cost includes a complimentary glass of champagne. Other beverages are additional.

Please call 843.853.7828 for reservations