



Charleston Restaurant Week

Three Courses for \$49 / With Wine Pairings \$75

~ Appetizer ~

VERTICAL ROOTS LETTUCE

Pumpnickel "Soil", Young Carrots, Cauliflower, Crispy Shallots, Buttermilk Yogurt Dressing

CHARLESTON HOT QUAIL

Sweet n' Sour Pear, Carolina Gold Rice Grits, Neufchâtel, Chives

61°c FARM EGG*

Asparagus, Salsify Mousseline, Duck Gravy, Toasted Hazelnuts, Blood Orange Oil

HEART OF KOBE*

Hearts of Palm, Kobe Beef, Toasted Chestnuts, Pumpkin Seed Oil, Bliss 9 Vinegar, Horseradish Gelée

LOBSTER CUSTARD

Piquillo Pepper Paint, Haricot Vert, Velvet Pioppini Mushrooms, Vanilla Poached Potatoes

~ Main Course ~

PIEDMONTESE BEEF*

Garlic Rosemary Hasselback Potatoes, Baby Spinach, Stewed Hot House Tomatoes, Stracchino Béchamel

SEA SCALLOPS*

Anson Mills Sage Grits, Pomegranate, Delicata Squash, Pistachio, Pea Shoots

ANTELOPE LOIN*

Lavender Polenta, Brussels Sprouts, Baby Beets, Sundried Blueberry Bordelaise

MUSHROOM BOURGUIGNON

Root Vegetables, Fingerling Potatoes, Pearl Onions, Cabernet Truffle Veggie Glace, P'tit Basque Crostini

GINGER BRINED PORK TENDERLOIN*

Lemongrass Scrapple, Shiitake Mushroom n' Sweet Potato Hash, Baby Bok Choy, Red Curry Hollandaise

PLANK SALMON*

Smoked Huitlacoche Pudding, Upland Cress, Agave Cranberry Chutney, Juniper Salt, Stewed Pumpkin

~ Sweet Finish ~

PLUFF "MUDSLIDE" SOUFFLÉ

Bailey's Chocolate Anglaise, Mocha Chip Swirl Ice Cream

APPLE WALNUT CAKE

Spiced Port, Local Honey Ice Cream, Poached Sour Apples

SWEET POTATO CRÈME BRÛLÉE

Bourbon Pecan Brown Butter Cake, Sorghum Marshmallow

Executive Chef - Marc Collins

Pastry Chef - Scott Lovorn



DENOTES GLUTEN FREE ITEMS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

20% SERVICE CHARGE WILL BE ADDED FOR PARTIES OF 6 OR MORE