



Charleston Restaurant Week

January 7, 2020 – January 16, 2020

Three Courses for \$55 / With Wine Pairings \$85

~ Appetizer ~

LEBERKÄSE

Chow Chow, Mustard, Radish, Celery, Tomato Jam

Ⓢ PRESERVED RABBIT

Corn Cob Bouillon, Seewee Bean Succotash, Hickory Nut Oil

GREEN GODDESS CAESAR SALAD

Quail Egg, Espelette, Meyer Lemon Gel, Parmesan

Ⓢ BUTTERNUT SQUASH & PEANUT SOUP

Grilled Scallion Lacquer, Dried Mango

Ⓢ SHRIMP N' RICE GRITS

Cabbage Leaves, Goat Cheese, Smoked Ham Hock Gravy

~ Main Course ~

Ⓢ RAINBOW TROUT

Sunflower Sumac Crust, Wild Rice Porridge, Corn Sauce, Arugula, Cranberry Paint

Ⓢ BROKEN ARROW VENISON

Roasted Onion, Parsnip Potato Puree, Acorn Squash, Juniper Chestnut Sauce

Ⓢ BERBERE SWEET POTATOES

Roasted Beets, Yogurt, Celery Root, Cucumber Relish, Cassareep Glazed Pecans

Ⓢ TANKORA SPICED GUINEA HEN

Jollof Rice, Chard, Benne Eggplant Pudding, Tiger Nut Sauce

Ⓢ W.K. PRICE FARMS STRIPLOIN

Melting Potatoes, Spinach, Bell Peppers, Horseradish Espuma, Applewood Cheddar Mornay

Ⓢ SEA SCALLOPS

Blue Corn Grits, Copper Carrots, Brussels Sprouts, Vanilla Bean Vinaigrette

PORK DUET

Pork Tenderloin & Carolina Reaper Sausage, Rapini, Mac n' Cheese, Mustard Pan Sauce

~ Sweet Finish ~

SPICED PEAR CAKE

Salted Honey Buttercream, Pine Nut Butter, Wild Berry Compote

Ⓢ BITTERSWEET CHOCOLATE CRÉMEUX

Salted Bourbon Caramel, Seasonal Berries, Pistachios, Chocolate Fudge Sauce

APPLE RUM SOUFFLÉ

Hot Toffee Sauce, Candied Praline Ice Cream

Executive Chef - Marc Collins

Pastry Chef – Jaclyn Shinnick



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