



## Charleston Restaurant Week

*January 7, 2021 – January 30, 2021*

*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