



Restaurant Week Dinner

**\$35 PER PERSON
JANUARY 9TH-19TH**

FIRST COURSE

MUSHROOM AND LEEK BISQUE

Brioche croutons | Truffle | Parmesan

SQUASH AND BURRATA

Chile Roasted Delicata | Watercress | Maple
Vinaigrette | Hazelnut

SHRIMP AGNOLOTTI

Piquillo Pepper Pesto | Bacon | Peas

ENTREES

BUTTERMILK FRIED CHICKEN

Sea Island Red Peas | Tasso Ham | Soy Braised Mustard
Greens | Dijon Sorghum Glaze

LOCAL FISH

Cauliflower mousse | Baby Beets | Rainbow Chard |
Toasted Benne Seeds | Beet Butter

TAGLIATELLE

Winter Black Truffle | Wild Mushroom And Celery
Root Cream | Pickled Celery Heart Salad

DESSERT

FLOURLESS CHOCOLATE CAKE

Strawberries | Coconut | Passionfruit Coulis

BOURBON PECAN TART

Bourbon Glaze | Salted Caramel | Vanilla Bean Whipped
Cream