

Valentine's Day Menu

Thursday, February 14th, 2019

Three courses for \$79

Appetizers

Butternut Squash Bisque

pecan crumble, local crème fraîche

Oyster Stew

Yukon Gold potatoes, Applewood smoked bacon, scallop cream

Clammer Dave's Clams

parsley, white wine Parmesan broth, grilled baguette

BBQ Shrimp

celery root purée, charred lemon, grilled baguette

Caramelized Pear Salad

blue cheese, dried cranberries, toasted pistachios, Key lime vinaigrette

Grass Fed Beef Carpaccio*

thinly sliced raw beef, capers, grated Parmesan, grilled baguette

Mepkin Abbey Mushroom Risotto

pine nut gremolata, port wine reduction

Main Courses

Local Swordfish

Carolina Gold rice, lacinato kale, white miso butter, benne seed

Shrimp & Grits

house sausage, country ham, tomatoes, green onions, garlic

New Bedford Scallops*

roasted cauliflower, tomato chutney, toasted almonds, coconut curry

Grilled Heritage Farm Pork Chop*

Brussels sprouts, confit potatoes, sorghum mustard glaze

Pan Roasted Duck Breast*

foie gras mousse, red cabbage, apple compote, honey thyme reduction

Allen Brothers 8 OZ Filet*

jumbo lump crab cake, Madeira sauce, béarnaise

Desserts

Red Velvet Molten Cake

white chocolate

Passionfruit Tart

toasted meringue

Banana Cream Pie

graham cracker crust, rum caramel

Strawberry Shortcake

buttermilk biscuit, vanilla ice cream

Crème Brûlée

vanilla custard, hard caramel

Raspberry Sorbet

chocolate hazelnut truffles

Executive Chef Russ Moore

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*