



Charleston Restaurant Week

Prix Fixe \$40

3 course wine pairing \$15

Choice of one suggested pairing \$6

FIRST COURSE (Choose One)

Tuna Tataki *pineapple, pine nuts, hoisin, peppadew, scallion* (Evolucio Furmint, Tokai, Hungary)

Local Green Salad *butternut squash, pepitas, ricotta salata, champagne vinaigrette*
(Ca'Donini Pinot Grigio, Veneto, Italy)

House Ramen *farm egg, sambal, mushrooms, micro herbs* Add pork belly \$4
(Backstory Merlot, CA)

MAIN COURSE (Choose One)

Lamb Burger *red onion marmalade, gorgonzola fondue, hand cut fries* (Pasqua Passimento, Verona, ITA)

Cobia *pirloo, mustard greens, fennel turmeric relish, shrimp emulsion*
(Black Stallion Chardonnay, Napa Valley CA)

Lamb Tagliatelle *lamb ragu, prosciutto, ricotta, orange gremolata* (Finca Malbec, Mendoza ARG)

Farro Risotto *coconut acorn squash puree, kale, poblano, Burden Creek goat cheese*
(5Church Private Label Chardonnay, Santa Barbara CA)

Prime '60 second' NY Strip *carrot puree, parsnip, crispy yukons, glazed local vegetables, brandied demi*
(\$8 supplement)
(St. Hilaire Pinot Noir, FR)

CAB Filet Mignon *gruyere potato gratin, haricots verts, shallot walnut marmalade, truffle jus* (\$9 supplement)
(Seven Falls Cabernet, Columbia Valley WAS)

East Coast Halibut *crushed yukon potatoes, glazed broccoli and leeks, champagne emulsion, sturgeon caviar*
(\$12 supplement)
(Whitehaven Sauvignon Blanc, Marlborough NZ)

DESSERT (Choose One)

(Bubbles, CA)

S'mores Trifle *brownies, graham streusel, burnt marshmallow fluff*

Cardamom Doughnuts *coffee glaze, mascarpone mousse, chocolate covered hazelnuts*

Chef's selection of sorbet

*This item may be undercooked. Consuming raw or undercooked to order meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions