5 FIVE Church Charleston

RESTAURANT WEEK $40

2 Course Wine Pairing $15 | 2 Course Refined Wine Pairing $25

Choice of One Course Pairing $8 | Choice of One Course Refined Pairing $13

FIRST COURSE

SAKE GINGER LOBSTER BISQUE crispy enoki (GF)

GERARD BERTRAND PERLES SAUVIGNON BLANC/Languedoc-Roussillon, FRA | CLOUDY BAY SAUVIGNON BLANC/Marlborough, NZL

LOCAL GREEN SALAD satsuma, local apples, candied walnuts, roasted butternut squash, honey ginger vinaigrette (GF)

DR. LOOSEN RIESLING/Mosel, GER | LAURENZ V. SINGING GRUNER VELTLINER/ Kamptal, AUT

KOREAN BBQ CAULIFLOWER honey yogurt

5CHURCH PRIVATE LABEL CHARDONNAY/Santa Maria, CA | ARTESA CHARDONNAY, Napa Valley, CA

PRIME BEEF MOROCCAN GLAZED MEATBALLS whipped feta, lemon marinated cucumbers, gremolata **$5 upcharge**

EDNA VALLEY MERLOT/Paso Robles, CA | NEWTON CLARET/Napa Valley, CA

MAIN COURSE

PAN ROASTED SWORDFISH* cauliflower, beets, asparagus risotto, saffron emulsion (GF)

JOSEF LEITZ PINOT NOIR ROSÈ/Rheingau, GER | AMITY WHITE PINOT NOIR/ Willamette Valley, OR

AHI TUNA POKE BOWL* Anson Mills Carolina Gold Rice, kimchi aioli, unagi, macadamia nut pesto, tempura crunch, tobiko

choice of: spicy or shoyu

CA'DONINI PINOT GRIGIO/Veneto, ITA | J. VINEYARDS PINOT GRIS/Russian River, CA

LOCAL PORK SCALLOPINI white bean ravioli, cauliflower purée, apple compote, cured pork broth

EVOLUCIO FURMINT/HU | DOMAINE DE LA FRUITIÈRE MUSCADET/Muscadet Sèvre-et-Maine, FRA

WHITE BEAN CASSOULET white bean cassoulet (GF)

CAYMUS CONUNDRUM ROSE/Napa Valley, CA | GERARD BERTRAND COTES DES ROSE/Languedoc-Roussillon, FRA

PRIME '60 SECOND' NY STRIP* truffle polenta, asparagus, corn, prosciutto, port demi (GF) | **$10 upcharge**

SAINT HILAIRE PINOT NOIR/Languedoc-Roussillon, FRA | 5CHURCH PRIVATE LABEL PINOT NOIR/Santa Barbara, CA

11OZ BONE-IN FILET MIGNON* carrot ginger puree, herbed fingerlings, broccolini, port jus (GF) | **$12 upcharge**

MERF CABERNET SAUVIGNON/Columbia Valley, WA | DAOU CABERNET SAUVIGNON/Paso Robles, CA

CHILEAN SEABASS* parsnip, local swiss chard, wild mushroom, baby vegetables, beurre rouge (GF) | **$15 upcharge**

RODNEY STRONG CHARDONNAY/Sonoma County, CA | LOUIS LATOUR MONTAGNY 1er CRU/Côte d'Or, FRA

DESSERT

NEW YORK CHEESECAKE strawberry compote

COCONUT BAR butterscotch crumble

BEIGNETS lemon curd, vanilla anglaise

CARROT CAKE purple carrot coulis, passion fruit curd, caramelized walnuts, cinnamon crumble, thyme cream cheese ice cream

OR

DRINK YOUR DESSERT

CHOCOLATE MARTINI
Vanilla vodka, creme de cacoa, Godiva liqueur

COLD BREW MARTINI
Svedka, Montenegro, Godiva creme de cacoa

**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.*