



# 5

**FIVE**

*Church*

Charleston

## **First Course**

*(select one)*

### **Chicken Liver Mousse**

*fig jam, mustard greens, crostini*

### **Sunchoke Soup**

*roasted chestnuts, crispy pancetta*

## **Second Course**

*(select one)*

### **Lemon Ricotta Gnocchi**

*calamari, local fish, nduja, peppery greens,  
charred broccoli, herb gremolata*

### **Farro Risotto**

*Anson Mills farro, curried carrot, local turnips,  
Russian red kale, Split Creek Farms goat feta*

### **Prime Rib**

*aged cheddar yukon potato, local string beans,  
garlic chips, au jus, sauce raifort*

### **Pork Tenderloin**

*Dijon Madeira sauce, wild mushroom,  
broccoli raab, crispy Yukons*

## **Dessert**


*(select one)*

### **Smores Trifle**

*chocolate brownie, graham streusel,  
toasted marshmallow cream*

### **White Chocolate Bread Pudding**

### **Chef's Selection Sorbet**



\$45 per guest | \$20 children under 12

\$15 optional wine pairigs

