



**FIVE**

*Church*

Charleston

**RESTAURANT WEEK \$40**

**3 Course Wine Pairing \$15 | 3 Course Refined Wine Pairing \$25**

Choice of One Course Pairing \$6 | Choice of One Course Refined Pairing \$10

**FIRST COURSE**

**BLISTERED SHISHITO PEPPERS** umami aioli, shallots, soy honey glaze, furikake  
*St. Hilaire, Pinot Noir, Languedoc, FRA | Lechuza Garnacha, SPA*

**KOREAN BBQ CAULIFLOWER** Korean BBQ sauce, honey lemon yogurt  
*Evolucio Furmint, HU | Finca Malbec Rose, Mendoza, ARG*

**LOCAL SQUASH** tempura fried baby kale, honey roasted peanuts,  
crispy garlic, lavender chevre vinaigrette  
*Ca'Donini Pinot Grigio, Veneto, ITA | Gerard Bertrand Sauvignon Blanc, Languedoc, FRA*

**BUTTERNUT SQUASH SOUP** Spiced caramel corn, Bentons bacon  
*Terra Sabelli Pecorino, Casalbordino, ITA | Private Label Chardonnay, Sonoma County, CA*

**PRIME BEEF MOROCCAN GLAZED MEATBALLS** whipped feta, lemon marinated cucumbers,  
gremolata (\$4 supplement)  
*Rigoletto Chianti, Chianti, ITA | Daou Pessimist, Pasa Robles, CA*

**MAIN COURSE**

**LAMB BURGER\*** red onion marmalade, gorgonzola fondue, hand cut fries  
*Drumheller Merlot, Columbia Valley, WA | Newton Skyside Blend, Sonoma County, CA*

**KEEGAN-FILLION PORK SUGO** black pepper pappardelle,  
orange ricotta, roasted red pepper  
*Imperatore Barbera d Asti, ITA | Pasqua Romeo & Juliet, Veneto, ITA*

**SWORDFISH\*** fingerling potato, broccolini, Bentons bacon, anise clam broth  
*Finca Malbec, Mendoza, ARG | Dona Paula Malbec, Mendoza ARG*

**SPANISH TRI-COLORED QUINOA** local peppers, local corn, tomatoes, black beans,  
golden raisins, lime aioli, cilantro, cotija cheese  
*La Montesa Rioja, Palacios, SPA | Private Label Pinot Noir, Sonoma County, CA*

**PRIME '60 SECOND' NY STRIP\*** truffled polenta, asparagus,  
corn, prosciutto, port demi (\$10 supplement)  
*Scaia Rosso Corvina, Veneto, ITA | Tinazzi Corvina, Veneto ITA*

**CAB FILET MIGNON\*** ramp crushed Yukons, chestnut mushrooms,  
roasted grape & port reduction (\$9 supplement)  
*Merf Cabernet, Columbia Valley, WA | Tinazzi Cabernet, Veneto ITA*

**JUMBO LUMP CRAB CAKES\*** Confit potato, broccolini, Old Bay,  
butternut squash puree, malt vinegar aioli (\$12 supplement)  
*Vina Zaco Albarino, Rias Baixas, SPA | Whitehaven, Marlborough, NZL*

**DESSERT**

**MEYER LEMON SORBET** fresh fruit and a Rosemary Honey Tuile Cookie

**MOCCA DOME HAZELNUT AND CHOCOLATE MOUSSE**, butterscotch crumble

**CINNAMON BEIGNETS** anglaise, Nutella

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

Furmint Dessert Wine | **Port**  
or

**DRINK YOUR DESSERT**

**THIN MINT**  
Svedka, Godiva,  
creme de menthe

**COLD BREW MARTINI**  
Svedka, Montenegro, Godiva  
creme de cacao

**KEY LIME PIE**  
vanilla vodka, key lime  
citrus, fresh lime juice

\*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.