



FIVE

Church

Charleston

Happy Valentine's Day



FIRST COURSE

ROASTED BABY ARTICHOKES, *romesco, anchovy aglio e olio sauce*

RED WATERCRESS SALAD, *strawberry balsamic vinaigrette, pinons, boursin, crispy fennel*

WHITE STONE OYSTERS, *pomegranate mignonette*

CHORIZIO CAPELLINI, *clam emulsion, shrimp*

MAIN COURSE

PAN ROASTED PRIME STRIP, *braised red cabbage, wild mushroom, beet marmalade, veal reduction*

MISO MARINATED BLACK COD, *watercress pesto, lemon marmalade*

PORCINI MUSHROOM RISOTTO, *cold pressed olive oil, black truffle, imported parmesan*

MONKFISH CHEEKS, *cassoulet, Italian sausage, escarole*

(Supplements)

Hudson valley foie gras 16\$

Burgundy truffle 12\$

Butter poached lobster 15\$

DESSERT

CHOCOLATE TART, *apricot glaze, pistachio tuile*

RED VELVET CHEESECAKE, *milk chocolate sauce, chocolate dipped strawberries*

FROZEN LEMONGRASS FROZEN MOUSSE, *fruity pebble crumble, raspberry curd*

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.*