



**FIVE**

*Church*

Charleston

## *Valentine's Day* 2019

### **First Course**

(select one)

**French Kiss Oysters** *blood orange granita, watercress*

**Thai Red Curry Chicken Soup** *rice noodles, scallion, coconut*

**Steelhead Trout Roe** *blini, local goat cheese, truffle foam*

**Watercress Salad** *CCH Burrata, duck confit, cranberry vinaigrette, goat cheese, pecans, fennel*

### **Second Course**

(select one)

**Char Siu Pork Shank** *Carolina Gold Rice, charred broccolini, cashew, spicy honey mustard* **80**

**Black Pepper Gnocchi** *spaghetti squash, farm butter, black truffle, pickled fresno chili, basil, Parmesan* **80**

**Red Snapper** *baby artichokes, marble potatoes, wild mushroom, herb pesto, blood orange vierge* **85**

**Pheasant Two Ways** *red pepper ravioli, cauliflower purée, pickled baby beets, rainbow carrot, Parmesan brodo* **90**

**Prime Filet Mignon\*** *truffled potatoes, king crab, spinach, asparagus tips, port demi* **90**

**2 1/2lb Maine Lobster**, *lobster claw farce, laminated pappardelle, farm butter, champagne, caviar, tarragon salt* **110**

*Add 2 1/2 pound lobster to any dish for* **80**

### **Dessert**

(select one)

**Frozen Grand Marnier** *souffle ice cream*

**Red Velvet Doughnut** *cream cheese mousse, chocolate sauce*

**White Chocolate Truffle Torte** *fresh raspberries*

**Chefs Selection of Sorbets**

\*This item maybe undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish oreggs may increase your risk of food bourne illness, especially if you have certain medical conditions.