

## **APPETIZERS**

### **COLD PLATES**

#### *Foie Gras Chiboust*

*Cherries, Strawberries, Pistachio, Savory Thyme Cookie*

#### *Citrus Marinated Watermelon*

*Orange, Basil, Lobster Tail, Trout Caviar*

#### *Ahi Tuna Poke*

*Tuna, Ponzu, Radish, Sesame, Nori, Puffed Rice, Yuzukoshō, Tobiko*  
~Supplemental Charge \$10~

### **HOT PLATES**

#### *Smoked Heritage Farms Pork Cheek*

*Cornbread A Couple of Ways, “Three Beans”, Pickled Onion, Sorghum Butter*

#### *Spring Carrot with Ginger Soup*

*Carrot, Ginger, Yogurt, Honey, Cardamom, Basil*

#### *Brass Ring Risotto*

*Wild Mushrooms, English Peas, Parmesan, Confit Yolk*  
~ Add Seasonal Truffles Supplemental Charge Market Price~

## **ENTRÉES**

### **STREAM & OCEAN**

#### *Atlantic Halibut*

*Baby Squash, Toasted Fennel, Pickled Garlic, Brinjal Relish*

#### *\*Pan Seared Salmon*

*Cioppino Stew, Blue Crab, Shrimp, Crispy Carolina Gold Rice, Persillade Foam*

#### *Duck Fat Seared Scallop*

*Tabbouleh, Endive, PEI Mussels, Smoked Tomato, Orange, Bacon Jam*

### **NATURALLY RAISED MEATS**

#### *\*Charleston Chop Lamb*

*Eggplant, Caponata, Ricotta, Pignoli Crumble, Burnt Eggplant Puree, Mint Oil*

#### *Thyme and Black Pepper Chicken*

*Corn, Fennel, Shishito, Fenugreek, Preserved Lemon, Fava*

#### *\*Porcini Dusted Filet Mignon*

*Haricot Vert, Wild Mushrooms, Truffled Whipped Potato, Pickled Onion*  
~ Add Lump Crab Meat Supplemental Charge \$20~

## **DESSERTS**

### *Southern Salted Peanut Cheesecake*

*Port Reduction, Whipped Coffee Crèmeux, Peanut Pretzel Crumble, Blackberries*

### *“Black Forest”*

*Chocolate Stout Entremet, Cherry Reduction, Pink Peppercorn, Cherry Sorbet*

### *La Mûre Champagne*

*Champagne, Blackberry Mousse, Violet, Lemon Crème Anglaise*

### *Strawberry Rhubarb*

*Rhubarb Frozen Yogurt, Mint, Graham Cracker Crumble, Honey, Strawberry Soup*

### *Selection of House-Made Ice Creams and Sorbets*

### *Chef Selected Artisan Cheeses*

*Four Selected Cheeses with Seasonal Accompaniments*

*~Supplemental Charge \$10~*

### ***Three Courses ~\$65***

*(Appetizer, Entrée, Dessert)*

### ***Five Courses ~\$95***

*(Cold Plate, Hot Plate, Fish Course, Meat Course, Dessert)*

*We kindly suggest that the entire table enjoy the same number of courses.*

*\*All items are prepared to order and consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

***Executive Chef ~ Sean Eckman***

***Chef de Cuisine ~ Jacob Crvich***