

New Year's Eve Dinner

Soup

Shrimp Consommé

A Flavorful clear broth made with locally caught shrimp with a garnish of locally grown root vegetables and fresh spinach

Or

Cream of Mushroom Soup

With Mepkin Abbey oyster mushrooms, aged sherry and fresh tarragon crostini

Salad

Locally grown Romaine lettuce in champagne vinaigrette with an assortment of house pickled radishes, creamy Burden Creek goat cheese and freshly roasted chestnuts

Entrée

Carolina Raised Tender Roasted Pork with Crisp Cracklin'

Joseph Field's Farm Braised Collard Greens and Hoppin' John served with spiced bourbon butter sauce

Or

Pan Roasted Local Shrimp, Wreckfish and Scallops

Served with fresh Tiverton Farm herb beurre blanc over a creamy parmesan Anson Mills grit cake, and poached locally grown carrots and bulb onions

Or

Braised Beef Short Ribs

Boness Angus beef shortribs served with Clemson blue cheese and Heirloom Duchesse potatoes, with sugar glazed turnips

Dessert

Warm Apple Tart

With flaky puff pastry served with cinnamon ice cream and apple caramel sauce

Or

Belgian Chocolate Mousse

With white and dark chocolate shavings and fresh whipped cream

Or

Cinnamon Spice Cake

Delicious homemade pound cake accented with a hint of spiced rum, vanilla bean, allspice and cinnamon served with Bing cherry custard sauce