

# Valentine's Dinner Specials



Saturday, February 13<sup>th</sup> & Sunday, February 14<sup>th</sup>, 2021

- Indulge in a four course meal for \$70 per person \*Tax & Gratuity Not Included•
- Menu includes one glass of house wine per person•
- Dinner Served 5-10pm • Reservations 843.724.8888•

## FIRST COURSE *choice of one*

LOBSTER BISQUE | Double Cream, Cognac, Micro Greens

ROASTED RED & GOLD BEETS | Arugula, Lola Rosa, Toasted Walnuts, Feta, Champagne Vanilla Vinaigrette

## SECOND COURSE *choice of one*

YELLOWFIN TUNA CRUDO | Meyer Lemon, Satsuma, Pomelo, Basil Oil, Cracked Peppercorn

SAUTÉED PRINCE EDWARD ISLE MUSSELS | Fennel, Tomato, Garlic, Riesling, Grilled Focaccia

BEEF CARPACCIO | Brown Butter Aioli, Capers, Pickled Shallot, Arugula

HEIRLOOM TOMATOES & BURRATA | Extra Virgin Olive Oil, Torn Basil, Balsamic Reduction, Smoked Bulls Bay Sea Salt

## THIRD COURSE *choice of one*

FILET MIGNON | Rainbow Chard, Smashed Fingerling Potatoes, Black Truffle Crème, Bordelaise

SEARED DAY BOAT SCALLOPS | Cold Water Lobster Risotto, Saffron Beurre Blanc

NEW ZEALAND LAMB CHOPS | Grilled Asparagus & Warm Field Pea Salad, Meyer Lemon, Preserved Fig

PAN ROASTED TILEFISH | Ricotta Gnocchi, SC Mushrooms, Root Vegetables, Shellfish Nage

## DESSERT *choice of one*

WARM CHOCOLATE CAKE | Vanilla Bean Ice Cream, Strawberry Coulis

BLOOD ORANGE CRÈME BRÛLÉE | Vanilla Bean Custard, Fresh Blood Orange, Chantilly Cream

ROSE PETAL SORBET | House Benne Wafer, Candied Rose Petals

**Interested in a bottle of wine to complement your meal?  
These pair best with our menu:**

Rodney Strong Chardonnay \$32 | Chateau St. Jean Cabernet \$29 | Prosecco Mionetto \$32

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*