

Christmas Day Menu

Saturday, December 25th, 2021

12 noon - 8 pm | \$50 per person | \$22 for Children 12 & Under

Price Includes Complimentary Bloody Mary or Mimosa | Tax & Gratuity Not Included

AMUSE-BOUCHE Blue Crab Croquette, Sherry Crème



FIRST COURSE *Choice of One Soup or Salad*

She Crab Soup | Fresh Crab Meat, Crab Roe, Sherry

Celeriac, Hazelnut & Truffle Soup | Braised Celeriac, Fennel, Roasted Hazelnut, Tarragon Oil

Winter Green Salad | Lacinato Kale, Frisee, Honeycrisp Apple, Smoked Pecans, Shaved Radish, Benne Seed Vinaigrette

Caesar Salad | Chopped Romaine, Sourdough Croutons, Shaved Parmesan, Anchovy Dressing

Bibb Salad | Crumbled Blue Cheese, Dried Cranberries, Candied Pecans, Lemon Herb Vinaigrette



SECOND COURSE *Choice of One Entrée*

Shrimp N' Grits | Lobster & Tasso Ham Gravy, Sweet Bell Peppers, Onions, Stone Ground Pepperjack Grits

Pan Seared Duck Breast | Sweet Potato, Parsnip, Roasted Brussel Sprouts, Pan Jus

Slow Roasted Prime Rib | Whipped Yukon Gold Potatoes, Sorghum Glazed Carrots, Tobacco Onions, Au jus

Whole B-Liner Snapper | Lowcountry Shrimp Purloo, Roasted Mushrooms, Broccoli, Riesling Beurre Blanc



THIRD COURSE *Choice of One Dessert*

Flourless Chocolate Torte | Chambord Whipped Cream, Caramel

Pecan Pie | Ladies Island Pecans, Fresh Whipped Cream, Bourbon Caramel

Peppermint Chocolate Cheese Cake | Peppermint Bark, Fresh Whipped Cream

Apple Crisp | Granola Crumb, Local Honey, Vanilla Bean Ice Cream



Located in the Historic Francis Marion Hotel | 387 King Street | Charleston, SC 29403

Call for Reservations 843.724.8888 | Valet Parking Available for \$5