

New Year's Eve

AMUSE-BOUCHE

Lobster Croquette, Sherry Crème

FIRST COURSE *Choice of One Soup or Salad*

MUSHROOM BISQUE | Roasted Mushrooms, Double Cream, Cognac, White Truffle

SHE CRAB SOUP | A Charleston specialty at the Francis Marion since 1924. Lump Crab Meat, Sherry.

BITTER GREENS & CITRUS | Lacinato Kale, Endive, Escarole, Arugula, Local Citrus Supremes, Pickled Red onion, Burnt Honey Vinaigrette

CAESAR SALAD | Torn Romaine Lettuce, Shaved Parmesan, Sourdough Croutons, Anchovy Dressing

SECOND COURSE *Choice of One Entrée*

SMOKED DUCK CASSOULET | Seared Duck Breast, Sea Island Peas, Crowder Peas, White Bean, Lady Pink Eye Peas, Smoked Pork Belly, Wilted Greens

FILLET OF BEEF OSCAR | 6oz Beef Tenderloin, Truffle Yukon Gold Potatoes, Grilled Asparagus, Lump Crab Meat, Sauce Bernaise

PAN SEARED SALMON | Faroe Island Salmon, Smoked Tomato, Brussel Sprouts, Winter Squash, Chestnuts, Cider Buerre Blanc

CLAMS BUCATINI | Bulls Bay Clams, Oyster Mushrooms, Scallion, Fois Gras, Madeira Cream, Focaccia

THIRD COURSE *Choice of One Dessert*

FLOURLESS CHOCOLATE TORTE | Chantelle Crème, Chocolate Ganache

CITRUS FLAN | Satsuma and Orange Custard, Fresh Berries, Benne Seed Wafer

DESSERT CHEESE | Battery Park Brie, Thomasville Tomme, Piave, Comb Honey, Berries, Candied Pecans



\$70++ per person | Dinner Served 5-10pm | Includes a Complimentary Glass of Champagne
Reservations Required 843.724.8888 | Valet parking available for \$5 | *Tax & Gratuity Not Included

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