

Valentines

February 11-14th, 2022

holiday menu available in addition to daily restaurant menu

Appetizers

FIRE ROASTED OYSTERS 17

Lowcountry Cups, Pernod & Spinach Cream, Piave

OYSTERS ON THE HALF SHELL 15

Apple Mignonette, Horseradish, Lemon, Vodka Cocktail Sauce

BABY BEETS & GREENS 9/14

Arugula, Frisée, Lollo Rossa, Roasted Baby Beets, Split Creek Feta, Marcona Almonds, Verjus & Citrus Vinaigrette



Entrées

PAN SEARED DIVER SCALLOPS 36

Cauliflower Puree, Toasted Pine Nuts, Macerated Golden Raisins

FILLET OF BEEF TENDERLOIN 44

Crushed Marble Potato Confit, Napa Cellars Cabernet & Mushroom Demi, Clemson Blue



Dessert

BLOOD ORANGE CRÈME BRULÉE 8

Vanilla Bean & Blood Orange Custard, Caramelized Turbinado Cane Sugar, Raspberries



*Tax & Gratuity Not Included *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.