Easter

$48 per person | $25 for children 12 & under
Located inside the Francis Marion Hotel | Reservations 843.724.8888 | 11:30am-3pm
Includes Bloody Mary or Mimosa | Valet Parking $10 | *Tax & Gratuity Not Included

AMUSE BOUCHE
DREAMSICLE PANNA COTTA | Fresh Berries, Benne Seed Wafer

FIRST COURSE | choice of one
SHE CRAB SOUP | Crab Roe, Sherry, Cream
POTATO LEEK SOUP | Melted Leeks, Thyme
STRAWBERRY & SORREL SALAD | Lagare Farms Strawberries, Radish, Sorrels, Blood Orange Vinaigrette, Pickled Red Onions
FIELD PEA HUMMUS | SC Field Peas, Tahini, Roasted Tri-Color Peppers, Pita Chips
BAKED CRAB DIP | Fresh Crab Meat, Springdale Farm Cream Cheese, Chives
GRILLED ASPARAGUS SALAD | Marinated Cherry Heirloom Tomatoes, Shaved Red Onions, Couscous, Herb Vinaigrette

ENTRÉES | choice of one
PRIME RIB | Herb Roasted Red Bliss Potatoes, Grilled Asparagus, Horseradish Crema, Aus Jus
SEARED GROPER | Saffron Risotto, Sun Dried Tomatoes, Baby Spinach, Citrus Beurre Blanc
EASTER HAM BENEDICT | Poached Storey Farms Eggs, Grilled Ham, Toasted Sourdough, Roasted Tomato Choron Sauce, Roasted Red Bliss Potatoes
LOW COUNTRY SKILLET | Diced Potatoes, Holy Trinity, Bacon Lardons, Lump Crab, SC Shrimp, Cheddar, Scallions
SHRIMP & GRITS | Red & Green Bell Peppers, Onions, Tasso Ham, Lobster Cream
BLUE CRAB OMELET | Storey Farms Eggs, Baby Spinach, Split Creek Goat Cheese
CHICKEN & WAFFLES | Herb Brined White Meat Chicken, Chive & Cheddar Waffle, Tabasco Syrup

DESSERT | choice of one
SPICED CARROT CAKE | Brown Butter Frosting
HUMMINGBIRD CHEESECAKE | Pineapple, Pecan, Coconut, White Chocolate
MINI CHOCOLATE BUNDT CAKE | Chocolate Mousse, Raspberries
FLOURLESS CHOCOLATE TORTE | Chantilly Cream, Fresh Berries, Ganache

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