

Valentine's Day 2019

AMUSE

COURSE ONE (SELECT ONE)

SNAPPER CRUDO

AVOCADO COCONUT MOUSSE, POMEGRANATE TIGER LE LECHE, RADISH, PICKLED CITRON MELON, CILANTRO CHIVES **GF**

SHAVED CANDY ROASTER SQUASH

SWEET GARLIC CREAM FOAMED, GA OLIVE OIL, NASTURTIUM FLOWERS, PUMPKIN SEED BRITTLE **GF|V**

SPICED SHAVED PRIME STRIP CARPACCIO

PEPPERCRESS, CAROLINA GOLD PUFF RICE, SMOKED GOUDA POWDER, CONFIT SHALLOT + BLACK PEPPER VINAIGRETTE **GF**

COURSE TWO (SELECT ONE)

CAST IRON SEARED DRY AGED SEA SCALLOPS

COCONUT CUMIN PLANTAIN PURÉE, GARLIC CHIPS, PICKLED SOFRITO, MICRO CILANTRO **GF**

TAMARIND ROASTED CHESTER WHITE HERITAGE PORK BELLY

CRISPY BRUSSELS PETALS, WINTER CITRUS, CHILIES + TOASTED PEANUTS **GF**

TRUFFLED CAULIFLOWER BISQUE

SCALLION OIL, LEEK ASH, CRISPY BLACK LENTILS **GF|V**

INTERMEZZO

COURSE THREE (SELECT ONE)

SEARED YELLOWFIN TUNA

CRAB + RICE, TOP SAUCE, TAT SOI GREENS **GF**

CRISPY WHITE PEKIN DUCK

CHARRED PURPLE CABBAGE, LOCAL APPLE MUSTARD BUTTER, DUCK DEMI **GF**

72-HOUR SHORT RIB + KENTUCKY BLUEGRASS SOY

ROASTED CITY ROOTS MIXED MUSHROOMS, CRISPY LEEKS, CANE VINEGAR + GOLD POTATOES PURÉE **GF**

FARMER'S PLATE

ANSON MILLS FARROTTO, RED BEETS + LOWCOUNTRY CREAMERY YOGURT, PICKLED BEETS, HERBS, ROASTED BABY CARROTS, SMOKED BULLS BAY SALT, BLACK BENNE DUST **V**

COURSE FOUR - DESSERT (SELECT ONE)

CHOCOLATE COVERED STRAWBERRY BRÛLÉE

HIBISCUS PALMIERS, CANE SUGAR BRÛLÉE **GF|V**

HUMMINGBIRD CAKE

CREAM CHEESE MOUSSE, PINEAPPLE SORBET, BANANA BUTTER, PECAN STREUSEL **V**

HOUSEMADE SORBET

SEASONAL SELECTION **GF|V**

GF = CAN BE MADE GLUTEN FREE (ASK YOUR SERVER)

V = CAN BE MADE VEGETARIAN OR VEGAN (ASK YOUR SERVER)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.