



Welcome to Charleston Restaurant Week

First Course - Select One

Mixed Green Salad

Roasted tomato, Seasonal vegetables, Sherry vinaigrette
Pinot Blanc, Dopff & Irion, Alsace, France, 2017

House made Country Pate

Pistachio, Prune, Pickled vegetables
Rosé, Terra Santa, Ile de Beaute, Corsica, France, 2019

Mepkin Abbey Mushroom Soup

Truffle oil, Thyme
White blend, "Gentil," Hugel, Alsace, France, 2018

Mussels Mariniere

White wine, Shallots, Garlic
Chardonmay, Bernier, Val de Loire, France, 2018

Entrees - Select One

Garbure

Duck confit, Roast pork, White beans, Winter vegetables
Cotes du Rhone, Saint Cosme, Rhone, France, 2019

Coq au Vin

Pomme puree, Roasted vegetables, Mushrooms
Beaujolais Nouveau, Georges Duboeuf, France, 2020

Polenta Forestiere

Mushrooms, Red peppers, Pickled jalapeno, Red wine cream
"Cuvee Margaux," Chateau Lamothe Castera, Bordeaux, France, 2018

Today's Fresh Catch

Winter squash puree, Lentils, Sautéed greens, Beurre blanc
Pinot Grigio, Tiefenbrunner, Alto Adige, Italy, 2018

Sweet Finale - Select One

Lavender Crème Brulee

Lavender tuile, Fresh berries
Sauternes, "Emothions," Chateau La Tour Blanche, France, 2017

Chocolate Marquise

Mint ice cream, Chantilly Cream
Port, Dow, 10 Yr Tawny, Portugal, NV

Red Velvet Bread Pudding

Cream cheese anglaise, Chantilly cream
Brachetto d'Acqui, "Rosa Regale," Banfi, Piedmont, Italy, 2019

Duo of French Cheese

Bucheron, Morbier, Honey, Seasonal fruit compote
Corbieres, Domaine de Fontsaainte, Languedoc, France, 2018

3 Courses for \$35
Wine Pairing \$16

Tax and gratuity not included
No splitting
No substitutions