



Welcome to Charleston Restaurant Week

First Course - Select One

Mixed Green Salad
Roasted tomato, Seasonal vegetables, Sherry vinaigrette
Chateau Tour Le Pin, Bordeaux, France, 2015

House made Country Pate
Pistachio, Prune, Pickled vegetables
"Cercius," Michel Gassier, Cotes du Rhone, France, 2014

Vichyssoise
Crème Fraiche, Chive
Pinot Blanc, Joseph Cattin, Alsace, France, 2015

Escargots Bourgogne
Garlic, Butter, Parsley
Chardonnay, Bernier, Val de Loire, France, 2015

Entrees - \$30 Menu

Mussels & Frites Catalan
Fennel, Tomato, Rouille
Côte d'Est, Domaine Lafage, Côtes Catalanes, France, 2015

Coq au Vin
Egg noodles, Root vegetables, Bacon, Pearl onions
Morgon Jean Michel Dupre, Beaujolais, France, 2014

Entrees - \$35 Menu

Local Fresh Catch Amantine
Pomme puree, Haricots verts
Rose, Domaine Les Grands Bois, Cotes du Rhone, France, 2015

Steak au Poivre
Pomme puree, Spinach, Green peppercorn sauce
Vauchuse "Le Pigeoulet," Frederic & Brunier, Rhone, France, 2014

Sweet Finale - Select One

Lavender Crème Brulee
Lavender tuile, Fresh berries
Sauternes, La Fleur D'Or, France, 2011

Red Velvet Bread Pudding
Cream cheese crème Anglaise
Port, Dow 10 year Tawny, Portugal, NV

Profiteroles
Strawberry & Vanilla ice cream, Dark chocolate sauce
Moscato d'Asti, G.D. Vajra, Barolo, Italy, 2014

Duo of French Cheeses
Bucheron, Morbier, Honey, Fruit compote
Riesling, Snoqualmie, Columbia Valley, WA, 2013

**3 Courses for \$30/\$35
Wine Pairing \$16**

*Tax and gratuity not included
No splitting
No substitutions*