



## 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

*Les Hauts Plateaux, Alpes de Haut Provence IGP, France, 2018*

Mepkin Abbey Mushroom Soup

Truffle oil, Thyme

*Brut Rosé, Bouvet, Loire, France, NV*

Mussels Mariniere

White wine, Shallots, Garlic

*Domaine La Taste, Cotes de Gascogne, France, 2017*

### Entrees - Select One

Garbure

Duck confit, Roast pork, White beans, Winter vegetables  
*Cotes du Rhone, Domaine de Verquiere, Rhone, France, 2017*

Short Rib Bourguignon

Pomme puree, Roasted vegetables, Mushrooms

*Corbieres, Chateau de Treviac, Languedoc-Roussillon, France, 2017*

Winter Vegetable Parmentier

Pomme puree, Sage pesto, Chickpea & Arugula salad

*Les Hauts Plateaux, Alpes de Haut Provence IGP, France, 2018*

Today's Fresh Catch

Winter squash puree, Lentils, Sautéed greens

*Chateau La Freynelle, Bordeaux, France, 2017*

### Sweet Finale - Select One

Lavender Crème Brulee

Lavender tuile, Fresh berries

*Sauternes, La Fleur D'Or, France, 2013*

Chocolate Mousse

Coconut macaroon, Chantilly cream

*Syrah Port, Olde Shandon Port Works, Paso Robles, CA, NV*

Roasted Apple Bread Pudding

Cinnamon cream, Caramel sauce

*Moscato d'Asti, Michele Chiarlo, Piedmont, Italy, 2017*

Duo of French Cheeses

Bucheron, Morbier, Honey, Seasonal fruit compote

*Malbec, Catena, Vista Flores, Argentina, 2016*

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

*Tax and gratuity not included*  
*No splitting*  
*No substitutions*