



Charleston Restaurant Week – September 7-18, 2016

First Course - Select One

Mixed Green Salad

Roasted tomato, Seasonal vegetables, Sherry vinaigrette

Pinot Blanc, Joseph Cattin, Alsace, France, 2015

House made Country Pate

Pistachio, Prune, Pickled vegetables

Les Trois Soeurs, Domaine Les Grands Bois, Cotes du Rhone, France, 2015

Local Tomato Gazpacho

Crab salad

Chateau Tour Le Pin, Bordeaux, France, 2015

Shrimp a la Basque

Polenta, Onions, Peppers, Capers

Domaine du Prince, Costieres de Nimes, France, 2015

Entrees - \$30 Menu

Truffle Mussels & Frites

Bacon, Truffle Cream, White wine

Saumur, Les Epinats, Loire, France, 2014

Herb Roasted Chicken

Pomme puree, Melted leeks, Chicken jus

Borgoio, Castello di Meleto, Tuscany, Italy, 2012

Entrees - \$35 Menu

Short Rib Bourguignon

Egg noodles, Pearl onions, Root vegetables

Bordeaux Superieur, Chateau de Parenchere, France, 2012

Today's Fresh Catch

Lentils, Ratatouille, Beurre blanc

Chardonmay, Bernier, Val de Loire, France, 2014

Sweet Finale - Select One

Lavender Crème Brulee

Lavender tuile, Fresh berries

Sauternes, La Fleur D'Or, France, 2011

Ginger-Orange Torte

Ginger-Cinnamon ice cream, Caramel sauce

Moscato d'Asti, G.D. Vajra, Barolo, Italy, 2014

Profiteroles

Chocolate & Raspberry ice cream, White chocolate sauce

Syrah Port, Olde Shandon, Paso Robles, California, NV

Duo of French Cheeses

Bucheron, P'tit Basque, Honey, Fruit compote

Pinot Noir, La Closerie Des Lys, Languedoc, France, 2014

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

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