

River House

CHEF'S THREE COURSE

RESTAURANT WEEK TASTING MENU

\$27

1ST COURSE

Roasted apple and celery root potage, Fiscalini cheddar drop biscuit,
cranberry jam

Seafood ceviche, lime sofrito, Thai chiles, lemon grass from our garden, mint,
benne seed crisp

ENTRÉE COURSE

Forest mushroom stuffed chicken breast, pearl barley risotto, broccoli rabe,
Marsala emulsion

Local shrimp, Anson mills grits, andouille sausage cream, confit shallots,
wilted greens

SWEET ENDINGS

Vanilla and cinnamon plum soufflé, pistachio crème anglaise

Milk chocolate crème brulée, sea salt and toffee sable