

# 843 Restaurant Week Menu

**Prix Fixe - \$30 per person**

## **Appetizers – Choice of One**

- \*Smoked Salmon Crostinis** salmon , chicken liver pate, grilled apple, red onion garnished with celery leaves and lemon essence
- Bangin Dragon Lettuce Wraps** fried oysters and shrimp tossed in Gojuchang Bangin sauce on local Bibb lettuce, topped with radish, apple, onion and cucumber, finished with sesame seeds and scallion oil
- Kale Caesar** shredded Beaufort kale tossed with our rosemary garlic Caesar dressing, cherry tomatoes, blueberries, candied pecans, smoked paprika croutons and goat cheese snow

## **Entrees – Choice of One**

- Char Sui Ribs** Chinese marinated pork ribs, kimchi, scallions and peanuts
- Braised Short Ribs** slow roasted served over a gruyere and thyme polenta, topped with baby carrots, English peas and sweet onions, finished with a natural Jus
- Curry Bowl (Vegetarian)** toasted curry spices and coconut milk with lemongrass, veggies, dried cherries and cashews served over jasmine rice and topped with cucumbers and cilantro. Served with grilled shrimp or tofu
- Bolognese** Freshly made Black Pepper Linguine, Ashley Farms ground chuck, locally made Italian sausage, roasted Beaufort tomatoes, grana padana cheese finished with olive oil

## **Desserts – Choice of One**

**House made Limoncello cake topped with macerated berries and whipped cream**

**Chocolate Chip Cookie ice cream sandwich featuring Pr% chocolate bourbon ice cream**

**Executive Chef Bill DeRoche**

**843**

**(843) 681-8843**

**843 features Truffle oil and balsamic vinegar from the Oilerie in Wexford Plaza**

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness**