



27 per person

Discounts do not apply.

FIRST COURSE

KALE SALAD ^{GF}

sweet potatoes • goat cheese • pecan pralines •
dried cranberries • apple balsamic vinaigrette

BLACK-EYED PEA HUMMUS

Kalamata olives • crudité's • naan bread • pita chips

SWEET CHILI AND BENNE SEED CALAMARI

cucumber yogurt sauce

SECOND COURSE

FAROE ISLAND SALMON ^{GF}

butternut forest mushroom fricassée • sautéed rainbow chard •
pumpkin seed pesto

BEEF TOWNEDOS ^{GF}

4 oz. medallions of beef tenderloin • bearnaise whipped potatoes •
asparagus • red wine mushroom pan sauce

FENNEL-ROASTED HALF CHICKEN ^{GF}

mashed potatoes • asparagus • lemon-thyme jus

BROILED SOUTH CAROLINA SWORDFISH ^{GF}

lemon risotto • beet mousseline • crispy parsnips



^{GF} Denotes gluten-free items on the menu

GUIDED BY THE PRINCIPLES OF SUSTAINABILITY AND SOUTHERN SENSIBILITY

Our Family of Certified South Carolina Providers

Yon Family Farms, Ridge Spring, SC • Sea Eagle Market (Seafood), Beaufort, SC •
Birney's Foods, Moncks Corner, SC • Keegan-Filion Farm, Walterboro, SC •
Anson Mills, Columbia, SC • Clayton Rawl Farms, Lexington, SC •
Blue Marlin Seafood, Beaufort, SC



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.