



27 per person  
Discounts do not apply.

## COURSE ONE

### **White Bean and Kale Soup**

focaccia bread crostini

### **Butternut Squash Risotto**

marsala · Parmigiano-Reggiano · saffron · garden thyme

## COURSE TWO

### **Frutti di Mare Pappardelle Pasta**

pappardelle pasta · mussels · shrimp · scallops · white wine fumé · tomatoes · asparagus tips · fresh herbs

### **Prosciutto-Wrapped Pork Chop**

prosciutto-wrapped pork chop stuffed with sage and fontina cheese · lemon brown butter · creamy sun-dried tomato orzo · Brussels sprouts



#### **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.