

Prix Fixe, Five-Course Menu

\$135 per person

Champagne Toast

FIRST COURSE

Choice of one

Lowcountry Blue Crab Chowder served with cornbread

Kobe Beef Tartare – capers, dijon mustard, shallots and quail egg with potato gaufrette

Tuna Tower – tuna tartare, lump crab and avocado with lemon chile oil

Escargot – French snails, cremini mushroom caps and garlic butter with toasted kaseri cheese

Fried Lobster Tail with dijon tarragon aioli

Crab Cocktail – fresh jumbo lump crabmeat served with cocktail sauce and traditional garnishes

Chef's Choice Oysters on the Half Shell 8 pcs.

SECOND COURSE

Choice of one

Organic Mesclun Salad with chipped pecans, tomatoes and ginger soy vinaigrette

Bibb lettuce Salad with Roquefort cheese, roasted candied walnuts and mandarin orange vinaigrette

Chilled Wedge of Iceberg with roquefort dressing and applewood-smoked bacon

B.L.T. Salad with diced tomatoes, smoked bacon, red onion, candied walnuts and raspberry vinaigrette

THIRD COURSE

Chamomile Citron scented chocolate truffle with Clementine sorbet

FOURTH COURSE

Choice of one

Bronzini with Parmesano Reggiano risotto and local arugula pesto beurre blanc

Broiled local Black Grouper with truffled cauliflower puree, white corn and colossal crab sauté

Broiled Jumbo Lump Crab Cakes with lobster tarragon cream and pineapple relish

Jumbo Shrimp and Grits with Applewood-smoked bacon cream sauce over a cheddar grit cake

USDA Prime Filet Mignon – 12 oz.

USDA Prime New York Strip (50 Days wet aged) – 16 oz.

USDA Prime Ribeye – 16 oz.

Veal Rib Chop stuffed with prosciutto and provolone in a shallot shiitake mushroom reduction

USDA Prime Double Cut Lamb Chops (2 chops)

Steak Fromage – USDA prime filet mignon stuffed with

roquefort cheese wrapped in applewood smoked bacon with port wine reduction

Broiled Maine Lobster

3 lb. lobster add \$36

Family Style Vegetables

(Parties of 2) – 2 side items, (Parties of 4) – 3 side items, (Parties of 6) – 4 side items

Asparagus — Sautéed Mushrooms — Fire Roasted Brussels Sprouts with orange and soy — Grilled Tomatoes with warm

Havarti cheese — Hashbrowns — Mashed Sweet Potatoes with Boursin cheese

FIFTH COURSE

Choice of one

Chocolate Mousse Bon Bon with macadamia nut fudge, strawberries and warm ganache

Warm Banana Bread Pudding with Caramel Ice Cream

Mango Mousse Napoléon and chantilly cream layered between benne seed wafers with diced pineapple

Milk Chocolate and Hazlenut Crunch Torte with Godiva soaked blackberries

(A gratuity of 20 % will be added to all party sizes)