



CHARLESTON GRILL



Appetizer

Autumn Greens

Persimmons, Dates, Cashews, Huckleberry Vinaigrette

Coconut & Kabocha Soup

Thai Basil, Kumquats, Finger Limes, Candied Ginger, Mint, Cilantro

Charleston Grill Crab Cake

Creek Shrimp, Lime Tomato Dill Vinaigrette

Beef Carpaccio

Grilled Mushrooms, Arugula Salad, Cheese Straws

Oyster Po' Boy Salad

Romaine, Bacon-Rémoulade Dressing, Cherry Tomatoes, Garlic-Parmesan Croutons

Entrée

Collection of Vegetables

Basil Fondue, Lemon Herb Pierógi, Winter Vegetables

Seared Flounder & Shrimp

Shrimp Butter Grits, Sherry-Country Ham Gravy, Tomato-Basil Salad

Grilled Wild Salmon

Olive-Tomato Salad, Baby Artichokes, Potatoes, Asparagus

Pork & Beans

Braised Pork Shank, Red Peas, White Beans, Collards, Cornbread

Prime Beef Tenderloin

Charleston Grill Baked Potatoes, Bourguignon Sauce

Dessert

Milk Chocolate Mousse

Flourless Chocolate Cake, Hazelnut "Butterfinger", Salted Meringue

Classic Crème Brûlée

French Custard, Tahitian Vanilla Beans

Sticky Toffee Pudding

Apple Tart, Butter Pecans, Crème Fraîche Gelato

Selection of Housemade Sorbets

\$65 per person, plus tax and 20% gratuity

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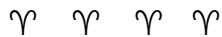


Valentine's Day 2012
"A Taste of Love"



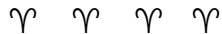
Tuna Sashimi

"Greek Salad," Lemon, Basil



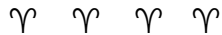
Butter Poached Maine Lobster

Wild Mushrooms, Lima Beans, Parsnips,
Preserved Lemon, Sweet Corn Purée



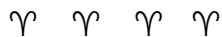
Foie Gras

Bourbon-Cider Sauce, Apples,
Cider Doughnuts, Mascarpone Sauce



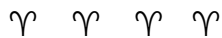
Venison Tenderloin

Butternut Squash Puree, Huckleberry Jus



Lamb Chops

Brussels Sprouts, Tarragon-Dijon Jus, Whipped Potatoes



Chocolate & Strawberry

Frozen Strawberry Soufflé, Cocoa Nib Macaroon, Macadamia Fudge

\$85 per person, plus tax and 20% gratuity