

\$55 per person; Wine pairing for \$25 per person

Vegetarian options available upon request; kids' menu available for 12 years and younger

Call (803) 648-1898 to make reservations.

Available 5:30 to 10 p.m.

Starters

Beetroot Cured Salmon

Served with horseradish cream, soft herb and butter lettuce petite salad

White Asparagus Volute

Served with porcini dust and parmesan crisp

Arugula Radicchio Salad

Served with marinated Clementines, beets, hazelnuts and pomegranate dressing

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Entrees

Cedar-Roasted Duck

served with mulled apple butter, roasted maple chestnuts, rosemary spiked duck fat fingerling potato, baby kale

Roasted French Catch of the Day

served with saffron potato, cavolo nero and chorizo hash, smoked paprika hollandaise

Surryano-Wrapped Beef Filet

served with smoked mushrooms, blue cheese fritter, onion jam, bacon jus

Butternut Squash Ravioli

served with goat cheese apple, roasted walnuts and thyme

Desserts

Chocolate Meringue Fudge Cake

served with tart cherry confit, chocolate cream

Midnight Kiss Amaretto Cookie Snaps

served with dulce de leche, crushed chocolate truffles, amaretto mascarpone cream and toasted almonds

