

Charleston Restaurant Week | January 10-21, 2018
Three courses for \$30 | \$50 with Wine Pairings, per person

CHOICE OF APPETIZERS:

Lump Crab Bruschetta

Goat Cheese, Basil Pesto, Balsamic Tomatoes, & Balsamic Glaze

Wine Pairing: Martin Codax Albarino

Pimento Cheese or Crab Dip

with Assorted Crackers

Wine Pairing: Hidden Crush Chardonnay

Fleet Landing Stuffed Hush Puppy

Filled with a Veloute of Lobster, Rock Shrimp, Leeks, & Corn over
Creole Tomato Sauce

Wine Pairing: Riverstone Chardonnay

CHOICE OF ENTRÉE:

Lowcountry Boil

Jumbo Shrimp, Smoked Sausage, Corn on the Cob, Red Bliss Potatoes, &
Diced Onions Simmered in Lager Broth

Wine Pairing: Mohua Sauvignon Blanc

Crispy Whole Fried Southern Flounder

with Apricot Glaze, Charleston Red Rice, & Vegetable of the Day

Wine Pairing: Big Fire Pinot Gris

Charleston Shrimp & Grits

Jumbo Shrimp & Andouille Sausage Sautéed in a
Tasso Ham Gravy over Creamy Grits

Wine Pairing: Hyatt Cabernet

CHOICE OF DESSERT:

Key Lime Pie with Raspberry Sauce

Wine Pairing: J Lohr Riesling

Huguenot Torte with Vanilla Ice Cream

Wine Pairing: Fonseca 27 Port