

RESTAURANT WEEK: LATE SUMMER EDITION

3 Courses for 30 | 50 with wine pairings, per person

CHOICE OF APPETIZER

Lump Crab Bruschetta

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

Wine Pairing: Benvolio Pinot Grigio

Pimento Cheese or Crab Dip with assorted crackers

Wine Pairing for Pimento Cheese: Casal Garcia Vinho Verde

Wine Pairing for Crab Dip: Hughes Beaulieu Picpoul de Pinet

Fleet Landing Stuffed Hush Puppies

filled with a velouté of Lobster, Rock Shrimp, Leeks, & Corn
over Creole Tomato Sauce

Wine pairing: La Petit Perriere Sauvignon Blanc

CHOICE OF ENTREE

Pan-Seared Grouper

with Roasted Corn Pudding, Broccolini, & Sun-Dried
Tomato Basil Butter

Wine Pairing: Domaine de Bernier Chardonnay

Crispy Whole Fried Southern Flounder

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

Wine Pairing: Cycles Gladiator Pinot Noir

Charleston Shrimp & Grits

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

Wine Pairing: Noah River Cabernet

CHOICE OF DESSERT

Key Lime Pie with Raspberry Sauce

Wine Pairing: Tempus Cava

Chocolate Torte

Cinnamon-Pecan Crust served with
Whipped Cream & Chocolate Sauce

Wine Pairing: Taylor Floodgate Port

