



CHARLESTON
RESTAURANT WEEK
 3 FOR 35.00

D
 DINNER

RESTAURANT WEEK WINE SPECIALS

BENVOLIO PINOT GRIGIO, IT fresh delicate flavors of clean stone fruit and apple crisp	20
SONOMA-CUTRER CHARDONNAY, CA white peach, nectarine with a hint of butterscotch	30
PERRIN COTES DU RHONE RED BLEND, RHONE, FR red plum, berry jam, dried herbs.....	20
CARMEL ROAD PINOT NOIR, MONTEREY, CA cherry, rhubarb, pomegranate, brown spices	30
PRIMATERRA PROSECCO, VENETO, IT soft and creamy with bright delicate bubbles	20

CHOOSE ONE STARTER

- WHITE GAZPACHO almonds, grapes, cucumber
- SALAD haba ero ricotta, delicata squash, pepita, arugula
- CRUDO hamachi, white soy, yuzu, local peach, basil seed, opal basil, aleppo chile
- CROSTINI FRITTERS duck confit, basmati rice, aji aioli

CHOOSE AN ENTREE

- WHITE BEAN AGNOLOTTI CUSCINO charred broccolini, parmigiano broth
- FISH STEW shrimp, cod, salmon, mussels, calabrian chile broth
- PAN ROASTED CHICKEN butter beans, peanut salsa verde, watercress
- FRIED PORK CHOP chestnut gravy, mushroom, buttermilk ranch mashed potatoes

CHOOSE ONE DESSERT

- ICE CREAM SANDWICH rum raisin oatmeal cookie, toasted coconut ice cream, shaved coconut
- BUDINO salted caramel, fennel & anise biscotti