



C H A R L E S T O N  
**RESTAURANT WEEK**

3 COURSES | \$45 / PERSON



**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

**PROPHECY RED BLEND, CA**

layers of red fruit complemented by aromas of spice and vanilla leading to a long silky finish \ 20

**ELOUAN PINOT NOIR, OR**

dried cherries and blackberries with hints of vanilla and clove spice \ 30

**VILLA SANDI IL FRESCO PROSECCO, VENETO, IT**

fruity and floral with notes of ripe golden apple and alpine flowers \ 20



**F I R S T C O U R S E**

**PICKLED SHRIMP**

aguachile, citrus, fried tortilla chips

**DUCK POT PIE TURNOVERS**

cider glazed apples, winter spice

**STEAK TARTARE**

roasted garlic mustard, capers, grilled focaccia

**S E C O N D C O U R S E**

**CLAM GEMELLI**

herbs, garlic, white wine broth

**STRIP LOIN**

sweet potato gratin, grilled broccolini, bordelaise

**SEARED TILEFISH**

lemon-miso vinaigrette, stewed chickpeas

**T H I R D C O U R S E**

**KEY LIME CHEESECAKE**

pink peppercorn meringue, burnt honey syrup

**DARK CHOCOLATE TART**

vanilla tahini, maldon salt, vanilla ice cream

*(We kindly request no substitutions.)*