



## Restaurant Week Menu

January 11, 2018 - January 20, 2018

3 for \$35 -or- 4 for \$45

### First Course

<b>She Crab Soup</b>	Sherry Cream
<b>Spinach Salad</b>	Satsuma, Crispy Shallots, Sunflower Seed, Warm Bacon Vinaigrette
<b>Burrata</b>	Tomato Concasse, Focaccia, Red Chili Oil
<b>Clams &amp; Chorizo</b>	Red Onions, Sweet Vermouth, Focaccia
<b>Crystal Shrimp Dumplings</b>	Bok Choy, Enoki Mushrooms
<b>Sweet Potato Sriracha Empanada</b>	Lime Yogurt

### Entree

<b>Lobster Truffle Rotolo</b>	Creamed Spinach, Meyer Lemon Gremolata, Marcona Almonds
<b>Shrimp &amp; Hominy</b>	Pork Belly, Tomato
<b>Ribeye</b>	Horseradish, Charred Cipollini Onions, Gratin
<b>Veal Piccata</b>	Spaghetti alla Chitarra, Meyer Lemon, Capers, White Wine
<b>Confit Duck</b>	Golden Beet Farrotto, Satsuma Gastrique
<b>Pork Belly Lomaine</b>	Broccoli, Turnips, Scallion, Ginger, Sesame
<b>Carolina Golden Tile</b>	Bamboo Rice, Chamomile Broth, Bok Choy

### Dessert

<b>PB &amp; J Pâté</b>	Dark Chocolate Pâté, Grape Ice Cream, Peanut Butter, Peanut and Oat Streusel
<b>Cheese Board</b>	A Selection of Three Artisan Cheeses, House Crackers & Accompaniments
<b>Gulab Jamun</b>	Fried Milk Doughnut Holes, Saffron-Rose Water Syrup, Toasted Pistachio
<b>Madeleine Cake</b>	Satsuma, Lemon Curd, Benne Seed Wafer, Crème Fraîche, Tarragon Oil