

17

Executive Chef Haydn Shaak
Executive Sous Chef Chris Mydosh

Happy Valentine's Day!

FIRST COURSE

Beef Carpaccio *Wild Arugula, Crispy Capers, Shaved Padano, Grilled Ciabatta, Truffle Crema**

Artisan Cheeseboard *Accompaniments, Olive Oil Crackers, Chef's Selection of Cheeses*

Pesce Crudo *Pickled Peppers, Benne Seeds, Smoked Salt, Black Garlic, Lemon Oil**

Strawberry Panzanella *Roasted Beets, Pickled Onions, Dried Apricots, Goat Cheese, Champagne Vinaigrette*

Lobster Ravioli *Blistered Tomato, Grilled Fennel, Melted Leeks, Preserved Lemon, Palomino Sauce*

SECOND COURSE

Seared Scallops *Cured Chorizo, Black Rice, Winter Squash, Shaved Fennel, Citrus Emulsion**

Beef Tenderloin *Crushed Fingerlings, Forest Mushrooms, Heirloom Carrots, Wild Onions, Truffle Demi**

Rabbit Cacciatore *Smoked Polenta, Calabrian Chilis, Castelvetrano Olives, Cippolini Onions, Arrabbiata Sauce*

Lamb Chops *Farro Salad, Golden Raisins, Braised Cabbage, Romanesco, Mint Gremolata**

Lions Mane "Steak" *Organic Tempeh, Tri-Color Quinoa, Broccoflower, Red Cabbage, Truffle Pesto*

Nat Bradford Seneca, SC

Grow Food Charleston, SC

Noonday Farms Landrum, SC

Sidewall Bakery Travelers Rest, SC

Broken Oak Organics Travelers Rest, SC

Dark Spore Mushrooms Piedmont, SC

Anson Mills Columbia, SC

MacGregor Orchard Travelers Rest, SC

Vicario Liqueurs Greer, SC

Trail Place Farms Roebuck, SC

Six & Twenty Distillery Piedmont, SC

Annie's Bakery Asheville, NC

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.