

17

Executive Chef Haydn Shaak
Sous Chefs Josh Hamrick and Perrin Gardner

Happy Valentine's Day!

FIRST COURSE

Prosciutto + Burrata *Curly Chicory, Tear Drop Peppers Fried Garlic, Ciabatta Bread, Lemon E.V.O.O.*

Artisan Cheeseboard *Pickled Vegetables, Dried Fruits, Marcona Almonds, Grain Mustard, Olive Oil Crackers*

Strawberry + Rucola *Roasted Beets, Pickled Onions, Sour Cherries, Goat Cheese, Champagne Vinaigrette*

Rock Shrimp + Ravioli *Charred Tomatoes, Roasted Fennel, Crispy Shallots, Preserved Lemon, Palomino Sauce*

Wild Mushrooms + Risotto *Creamed Leeks, Winter Squash, Truffle Brown Butter, Grana Padano, Pangrattato*

SECOND COURSE

Beef Tenderloin *Fingerling Potatoes, Forest Mushrooms, Heirloom Carrots, Cippolini Onions, Truffle Sugo*

Duroc Pork Chop *Smoked Farro, Caulilini, Purple Cabbage, Wild Onions, Fig Mostarda*

Lamb Chops *Marinated Lentils, Golden Raisins, Broccoflower, Parsnips, Mint Gremolata*

Organic Tempeh "Steak" *Tri-Color Quinoa, Braised Cabbage, Romanesco, Baby Carrot, Balsomico*

Market Fish Pancetta *Black Rice, Butternut Squash, Shaved Fennel Salad, Salmoriglio*

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.