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Happy New Year's Eve!

Presented by:
Executive Chef Haydn Shaak
Sous Chef Josh Hamrick

First Course

-Choose One-

Apple + Beet Salad
Dried Apricots, Shaved Radish, Pickled Onions, Goat Cheese

Mozzarella Fritto
Shaved Fennel, Green Basil, Balsamico, Calabrian Romesco

Cheese + Salamis
Dried Fruits, Toasted Nuts, Pickled Vegetables, Grilled Bread

Octopus + Pancetta
Smoked Farro, Charred Tomatoes, Melted Leeks, Salmoriglio

Second Course

-Choose One-

Steak + Lobster*
14oz. Cut, Butter Poached Tail, Winter Squash, Crushed Fingerlings

Grouper + Rock Shrimp
Pancetta, Black Rice, Collard Greens, Putanesca Sugo

Pork + Scallops
Smoked Farro, Baby Carrots, Cippolini Onions, Bourbon Bacon Sauce

Wild Mushrooms + Truffle
Plant Based Pasta, Melted Leeks, Charred Tomatoes, Roasted Garlic "Alfredo"

MacGregor Orchard Travelers Rest, SC
Table Rock Tea Company Pickens, SC
Grow Food Charleston, SC
Alvin Langston Greenville, SC
Noonday Farms Landrum, SC
Nat Bradford Seneca, SC
Dark Spore Mushrooms Piedmont, SC
Carolina Bee Company Travelers Rest, SC
Vicario Liqueurs Greer, SC
Saluda Grade Coffee Saluda, NC
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.