

Restaurant Week January 2022

\$35 per person

Wine pairings 3 for \$15

First Course Choice of:

Bio-Way Farms Winter Squash Bisque -gs

toasted hazelnuts, saba, sage

Suggested Pairing: Pinot Gris, King & Cannon, Willamette Valley '19

Bibb Lettuce, Poached Pear & Cranberry Salad -gs

buttermilk blue cheese & walnut terrine,

griddled brioche crouton

Suggested Pairing: Rose, Proverb, California '18

Entrée Choice:

Pan Roasted Salmon Filet -gs

celery root puree, mustard dill butter, rappini,

crispy horseradish crumbs

Suggested Pairing: Pinot Noir, Canyon Road, California '19

Pork Tenderloin Medallions -gf

dirty cheese grits, braised greens, turnips, crawfish au poivre sauce

Suggested Pairing: Italian Red Blend, Fossi, Italy '21

Dessert Course:

suggested pairings for dessert course: Brut Champagne, Wycliff, NV

Baileys or Carolina Cream & Coffee, whipped cream

Dulce de Leche & Sweet Potato Trifle

espresso-soaked vanilla cake, chocolate toasted pecans,

cinnamon chantilly

Triple Chocolate Cream Cake

charred marshmallow anglaise, spiced rum caramel

Please, no substitutions or splitting, we apologize for any inconvenience.

Menu subject to change based on availability.