

QUEEN'S FEAST

\$35 Per Person



APPETIZER

CHOICE OF ONE

SHRIMP PROVENÇAL

gulf shrimp, capers, lemon & white wine, grilled
baguette

LOBSTER & CRAB HUSHPUPPIES

apple-jalapeño tarter sauce, benne seed butter

SOUTHERN EGGROLLS

slow smoked chicken, Memaw's collards, oven-
cured tomatoes, peach chutney, dijon mustard

BABY BEET & ARUGULA

raspberry pickled beets, pistachio crusted goat cheese,
golden raisins, baby arugula, white balsamic
vinaigrette

SHE CRAB SOUP

cream sherry & crab meat

Chef Favorites

Choice of One

CHICKEN FRICASSE

sautéed shittake mushrooms, spring peas, tarragon cream sauce, Boursin
mashed potatoes

GRILLED VEGETABLE RATATOUILLE

pesto grits

CHARLESTON STYLE SHRIMP & GRITS

Carolina Shrimp, Tasso ham cream sauce, white cheddar grits

FENNEL ENCRUSTED PORK TENDERLOIN

Calvados demi-glacé, mascarpone-sweet potatoes, haricot verts

COUNTRY FRIED BEEF TENDERLOIN

cracked pepper gravy & Boursin mashed potatoes

Dessert

Choice of One

Eggnog Pots de Creme

or

Chocolate Toffee Cheese Cake

**Please inform your server of any allergies. Not all ingredients are always listed on the menu.

*CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.