Charleston

SAINT VALENTINE'S DAY

Saturday, February 14, 2026

Four courses followed by a complementary dessert – $189
with Wine Pairings – $274

FIRST COURSE *select one*

Royal Ossetra Caviar with Shallots, Egg Yolk, Chives, Crème Fraîche, Brioche Toast – *$95 Supplement*
Champagne, Gonet-Medeville Premier Cru "Tradition" Brut NV

Rich Lobster Soup with Curry, Intense Lobster Stock Reduction Finished with Cream, Butter-Poached Lobster, Curry Oil
Amontillado Jerez V.O.R.S., Byass "Del Duque" 30 Year

Fresh Artichoke Soup, Fresh Black Winter Truffle, Ancient Greek Extra Virgin Olive Oil
Côtes Catalanes Blanc, Domaine Gauby "Les Calcinaires" (France) 2020

Hampton's Oysters on the Half Shell, Champagne Mignonette, Lemon Crown
Crémant d'Alsace, Sipp Mack Brut NV

Escargot in Little Pots, Slow Roasted Cherry Tomato, Snail Butter, Brioche Toast
Mencía, Castro Ventosa (Spain) 2023

SECOND COURSE *select one*

Arugula and Frisée Salad, Aged Reggiano, Fresh Lemon, Ancient Greek Extra Virgin Olive Oil
Grauburgunder Trocken, Seebrich (Rheinhessen) 2024

Scottish Smoked Salmon, Upland Cress and Yukon Gold Potato Salad, Chive Crème Fraîche
Saumur Blanc, Clotilde Legrand "L'Ecart" 2021

Lamb, Pork and Foie Gras Ballotine, Mustard Greens, Sauce Remoulade, Palladin Toast
Chinon, Domaine Couly-Dutheil "Les Gravières" 2023

Salmon Carpaccio, Pink Peppercorns, Toasted Benne Seeds, Poppy Seeds, Chives, Champagne Vinaigrette
Riesling, Dr. H. Thanisch (Mosel) 2023

THIRD COURSE *select one*

White Truffle Fettucine, Royal Trumpet Mushrooms, 24-Month Aged Reggiano, Butter Sauce
Chardonnay, Vie di Romans "Ciampagnis" (Italy) 2022

Pan-Roasted Sea Scallop, Lardons, Wilted Baby Spinach, Argentine Chimichurri
Rías Baixas, Granbazán (Spain) 2024

Benne Seed Encrusted Fried Chicken, Southern Spoonbread, Roasted Sweet Corn, Knob Creek Bourbon Sauce
Zinfandel, Hartford Court (Russian River Valley) 2021

Wild Morel Mushroom and Barolo Risotto, Made with Spanish La Bomba Rice
Pinot Noir, Trisaetum (Willamette Valley) 2022

Fresh Black Winter Truffle Risotto – *$50 Supplement*
Chorey-les-Beaune, Michel Gay (Burgundy) 2020

FOURTH COURSE *select one*

Braised Lamb Neck, Slow-Roasted Pork Belly, House Made Lamb Sausage, Yukon Gold Potato Purée
Sauce Bordelaise made with Beef Bone Marrow and Red Bordeaux
Moulis-en-Médoc, Château Poujeaux (Bordeaux) 2019

Pan-Roasted Red Snapper, English Peas, Roasted Fingerling Potatoes, Vin Jaune and Leek Cream Sauce
Sauvignon, Cantina Terlan "Winkl" (Italy) 2024

Shrimp and Lobster Vol-au-Vent, Puff Pastry, Button Mushrooms, Cognac and Lobster Cream
Rueda, Nisia "Las Suertes" (Spain) 2023

Braised Beef Short Rib, Crispy Grit Cake, Rainbow Carrots, Roasted Cippolini Onions, Braising Reduction Sauce
Barolo, Brezza (Piedmont) 2019

Beef Wellington, Prime Beef Tenderloin, Hudson Valley Foie Gras, Button and Cremini Mushrooms
Wrapped in Puff Pastry – *$50 Supplement*
Cabernet Sauvignon, Larkmead "Estate" (Napa Valley) 2020

DESSERT *select one*

Chocolate Espresso and Mascarpone Torte, Espresso Crème Anglaise

Passion Fruit Crème Brûlée

Raspberry Gateau, Fresh Raspberry Curd, Mascarpone Cream, Passion Fruit and Lime Sauce

Napoleon, Layers of Manjari Chocolate Mousse, Pecan Tuile, Fresh Blackberries

Fresh Raspberry and Rosé Sorbet

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Gratuity of 20% is applied to parties larger than five. Please refrain from using cell phones in the dining room.

Cindy Wolf · Executive Chef & Owner ~ Everardo Florentino · Chef de Cuisine