Wolf
Charleston

Thursday, November 5, 2026

Royal Ossetra Caviar, Traditional Garnishes - *$95 Supplement*
Champagne, Klepka Sausse Grand Cru "Blanc de Blancs – Mille Or" 2017

Wild Burgundy Snail Soup with Puff Pastry Dome
Chinon, Domaine Couly-Dutheil "Les Gravieres" (Loire) 2023

Button Mushroom Bisque, Finished with 5-Year-Old Bual Madeira
Vin d'Alsace, Domaine Weinbach "Les Vignes du Prêcheur" (Alsace) 2023

Lobster Bisque, Butter-Poached Medallions of Lobster
Amontillado Jerez V.O.R.S., Byass "Del Duque" 30 Year

Low Country Shrimp & Grits, Andouille Sausage, Tasso Ham
Chardonnay, Dehlinger (Russian River Valley) 2022

Cornmeal-Fried Oysters, Lemon Cayenne Mayonnaise
Crémant d'Alsace, Sipp Mack Brut NV

Wild Rockfish Beignets and Local Zucchini Beignets, Classic French Tartar Sauce
Champagne, Deutz "Classic" Brut NV

Pan-Roasted Sea Scallop, Crispy Bacon
Fettucine Tossed with Whole Grain Mustard Cream
Sauvignon, Cantina Terlan "Winkl" (Italy) 2024

Pan-Roasted Hudson Valley Foie Gras
Apples Slow-Cooked in Cinnamon, Clove, Fresh Orange and Apple Cider
Vanilla Bean Brioche Toast
Chaîteau Doisy-Vedrines (Sauternes) 2003

Duck Leg Confit, Andouille Sauage Gumbo, Tabasco Rice - *$25 Supplement*
Syrah, Model Farm "La Cruz Vineyard" (Sonoma) 2021

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

Prime Beef Tenderloin Steak Tartare
Jalapeño Oil, Shallots, Chives, Baguette Toast
Syrah, Model Farm "La Cruz Vineyard" (Sonoma) 2021

Salmon Carpaccio, Toasted Benne Seeds
Poppy Seeds, Fresh Chives, Champagne Vinegar
Rías Baixas, Granbazán (Spain) 2024

Grilled Spanish Octopus, Grilled Richfield Farm Tomato
Saffron, Lime and Tabasco Relish
Côtes du Rhône, Domaine de la Vieille Julienne "lieux-dit Clavin" (S. Rhône) 2023

Arugula and Frisée Salad, 24-month Aged Reggiano
Fresh Lemon, Spanish Extra Virgin Olive Oil

Gem Lettuce Salad, Blood Orange Supremes, Toasted Pecans
Vermont Goat Cheese, Pomegranate Vinaigrette
Riesling, Dr. H. Thanisch (Mosel) 2023

Lobster and Mascarpone Ravioli, Sauce Americane
Sylvaner, Rolly Gassmann "Réserve Millésime" (Alsace) 2019

Vermont Goat Cheese Agnolotti, Royal Trumpet Mushrooms, Toasted Pecans, Brown Butter
Sauvignon, Cantina Terlan "Winkl" (Italy) 2024

White Truffle Fettuccine, Royal Trumpet Mushrooms, 24-Month Aged Reggiano, Butter Sauce
Chardonnay, Dehlinger (Russian River Valley) 2022

Barolo Risotto made with Spanish La Bomba Rice
Chorey-lès-Beaune, Michel Gay (Burgundy) 2020

Maryland Lump Crab Gratin, Buttery Breadcrumb
Rueda, Nisia "Las Suertes" (Spain) 2023

Braised Lamb Neck Pappardelle, Shiitake Mushrooms from Manchester Farm
Lamb Braising Reduction Sauce
Chinon, Domaine Couly-Dutheil "Les Gravieres" (Loire) 2023

Grilled Veal Sweetbread, Duck Fat-Roasted Potato, Lardons, Argentine Chimichurri
Syrah, Model Farm "La Cruz Vineyard" (Sonoma) 2021

Grilled Medallion of Veal Tenderloin, Jalapeño Risotto
Côtes du Rhône, Domaine de la Vieille Julienne "lieux-dit Clavin" 2023

Grilled Creekstone Prime Beef Tenderloin
Wild Chanterelle Mushrooms, Creamy Polenta, Knob Creek Bourbon Sauce
Cabernet Sauvignon, Andrew Will "Two Blondes Vineyard" (Washington) 2022

Grilled Medallion of Venison, Grilled Poblano and Jalapeño Peppers
Crispy Polenta, Roasted Poblano Pepper Cream
Ribera del Duero Crianza, Condado de Haza (Spain) 2022

3 courses $99 | *w/wine* **$159** **4 courses $132** | *w/wine* **$208** **5 courses $165** | *w/wine* **$260** **6 courses $198** | *w/wine* **$312**

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