



COMPOSED TAPAS



GRILLED PETITE FILET

Herb and Brie Knish Roll, Whiskey Au Poivre

BRAISED SHORT RIB

Cabernet Demi Glace, Garlic Roasted Mashed Potatoes, Seasonal Vegetables

STEAK FRITES

Parmesan Truffle Frites, Garlic Aioli

SOUTHERN PLATE

Fried Chicken, Mac and Cheese, Traditional Collards

PECAN ENCRUSTED CHICKEN BREAST

Bourbon Maple Sauce, Garlic Roasted Mashed Potatoes, Haricot Verts

CHICKEN CROQUETTE

Apple Braised Cabbage, Lemon and Whole Grain Mustard Aioli

WINE BRAISED CHICKEN THIGH

Polenta, Broccolini, Gremolata

BASIL ENCRUSTED FISH

Kimchi Butter, Bok Choy

MARYLAND CRAB CAKE

Lemon Dill Aioli, Roasted Asparagus

PAN SEARED SCALLOPS

Risotto, Saffron and Parsnip Puree, Prosciutto Dust

SHRIMP & GRITS

Guest Choice of Charleston Tomato Gravy, Tasso Ham Cream, or White Wine Butter Sauce

SWEET POTATO PANCAKE

Chai Spiced Shrimp, Mango Slaw

SHE CRAB RAVIOLI

Sherry Cream Sauce

WILD MUSHROOM RAVIOLI

Porcini Cream Sauce

SEASONAL GNOCCHI

SEASONAL GRAIN BOWL