



Chef Steve Brown presents:

Chef Tasting Menu



Silver Fork

It's not a meal, it's a journey...

Amuse-Bouche

Chef's Daily Tongue Teaser

Entrée

Tender Escargots, Maître d'Hôtel Butter
& Toasted Baguette

(Chardonnay, Louis Latour, Bourgogne)

Fruit de Mer

Pan Seared Diver Scallop, Sweet Corn Risotto
& Petit Pois à l'Anglaise

(Petit Bourgeois, Sauvignon Blanc, Loire)

Trou Normand

Raspberry Sorbet & Crème de Cassis

Plat de Résistance

Grilled Angus Tournedos, Roasted Fingerlings,
Sautéed Haricot Vert & Bordelaise Sauce

(Chevalier Grand Robert, Bordeaux)

Fromage

Buttermilk Blue Cheese, Toasted Baguette,
Fig Jam & Honey Candied Pecans

(Sandeman Ruby & Tawny Port)

Dessert

Chocolate Fondant, Raspberry Coulis
& Crème Chantilly

(Veuve du Vernay, Ice Rosé Sparkling)

Seven Course Menu 107

Chef's Wine Pairing 39

Chef's Tasting Menu is available for parties
of two to fourteen guests and requires
the participation of the entire table.

Prices do not include tax & gratuities.

Menu subject to change

Reservations have to be made 24 Hours in advance.

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