



Chef Steve Brown presents:



Chef Tasting Menu

Gold Fork

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

Amuse-Bouche

Chef's Daily Tongue Teaser

Entrée

Seared Duck Foie Gras, Caramelized Apple,
Aged Balsamic Glaze & Brioche Pain Perdu
(2015 La Fleur d'Or, Sauternes, Bordeaux)

Fruit de Mer

Pan Seared Dayboat Scallop, Maine Lobster
Risotto
& Grilled Asparagus
(2020 Chardonnay, Louis Latour, Bourgogne)

Trou Normand

Raspberry Sorbet & Crème de Cassis

Plat de Résistance

Grilled Tournedos, Roasted Fingerlings,
Sautéed Haricot Vert & Bordelaise Sauce
(2016 Château Magnol, Haut-Médoc)

Fromage

Buttermilk Blue Cheese, Toasted Baguette,
Fig Jam & Pistachio Dust
(Sandeman Ruby & Tawny Port)

Dessert

Crème Brulée
(Veuve du Vernay, Ice Rosé Sparkling)

Seven Course Menu 125

Chef's Wine Pairing 54

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.

Reservation have to be made 24 Hours in Advance.

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