



Chef Steve Brown presents:



# *Chef Tasting Menu*

## **Platinum Fork**

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

### **Amuse-Bouche**

Chef's Daily Tongue Teaser

### **Fruit de Mer**

Chef's Caviar Selection,  
Warm Blinis & Truffle Crème Fraiche  
(*Moët & Chandon, Brut Imperial, France*)

### **Entrée**

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

### **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 Ba-  
guette,  
Fig Jam & Honey Candied Pecans  
(*Sandeman Ruby & Tawny Port*)

### **Dessert**

Soufflé au Chocolat  
Grand Marnier Crème Anglaise  
(*Veuve du Vernay, Ice Sparkling, France*)

*Seven Course Menu 165*

*Chef's Wine Pairing 69*

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 1 Week in Advance.***

The Brentwood Restaurant & Wine Bistro  
4269 Luck Ave Little River, SC 29566  
[www.TheBrentwoodRestaurant.com](http://www.TheBrentwoodRestaurant.com)  
**843-249-2601**