



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.

The Brentwood Restaurant & Wine Bistro
4269 Luck Ave Little River, SC 29566
www.TheBrentwoodRestaurant.com
843-249-2601



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

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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.

The Brentwood Restaurant & Wine Bistro
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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.

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