

Oyster Rockefeller

Saluted Baby Spinach, Crispy Smoked Bacon & Pernod Scented Mornay Sauce

\$16

She Crab Soup

Dry Sherry & Lump Crab Meat

Pint \$14 Quart \$25

Southern Caprese Salad

Mozzarella, Beef Steak Tomatoes, Balsamic Glaze & Basil Pesto

\$12

Limoncello Risotto

Aged Parmesan Cheese, Seasonal Micro Greens, Toasted Baguette & Confit Lemon Reduction

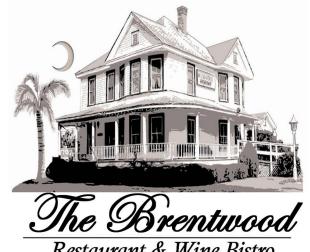
\$11

Pear & Blue Cheese Salad

Poached Pears, Crumbled Blue Cheese, Carrots, Cucumber, Heirloom

Tomatoes & Miso Vinaigrette

Small \$8 Large \$15



Restaurant & Wine Bistro Low Country French Cuisine

Coquilles St. Jacques Risotto

Pan Seared U10 Dayboat Scallops, Limoncello Risotto, Spring Peas, Crispy Applewood Smoked Bacon & Sauce Americaine

\$39

Salmon Bearnaise

Jasmine Rice , Haricot Vert & Bearnaise Sauce

\$32

Shrimp & Scallop Florentine

Jumbo Shrimp, Pan Seared Scallops, Creamy Spinach Fondue, Grilled

Asparagus & Penne Pasta

\$36

Duck Confit

Truffle Parmesan Fingerlings, Haricot Vert & Grand Marnier Sauce

\$32

Braised Short Ribs

Potato Mousseline, Seasonal Vegetables & Bordelaise

\$32

Pork Osso Buco

Braised Vegetable Mirepoix, Potato Mousseline & Natural Jus

\$26



Restaurant & Wine Bistro Low Country French Cuisine

Crème Brulee

Grand Mariner

\$8

Chocolate Fondant

Served With Raspberry Coulis

\$8

Bread Pudding

Salted Carmel

\$8

Cannoli

Strawberries and Crream

\$8