



RESTAURANT WEEK 09 - 21

\$45 ++ (PER PERSON)

ADD CHEF WINE SELECTION: TWO GLASSES \$15 THREE GLASSES \$19

FIRST COURSE

• • • Please choose from • • •

Butternut Squash Soup (GF)

Beets and Goat Cheese (GF)

Pears and Blue Cheese (GF)

Chef Wine Selection: Sauvignon Blanc, France

Brentwood Salad (GF)

French Onion Soup

Escargot du Chef

SECOND COURSE

• • • Please choose from • • •

Chicken Rockefeller (GF)

Mashed Potatoes, Baby Spinach, Crispy Bacon & Permod Scented Bechamel

Chef Wine Selection: Merlot, Napa

Shrimp & Grits

Crispy Grit Cake, Andouille Sausage & Bell Pepper Etouffee

Chef Wine Selection: Chardonnay, Napa

Salmon Pamplemousse (GF)

Jasmine Rice, Grapefruit Supereme & Citrus Beurre Blanc

Chef Wine Selection: Riesling, Germany

Short Ribs Bourguignon (GF)

Mashed Potatoes, Vegetable Mirepoix & Red Wine Demi

Chef Wine Selection: Cabernet Sauvignon, Napa

Lamb Cassoulet

Roasted Tomato & Cannellini Bean Stew

Chef Wine Selection: Pinot Noir, France

Duck Confit (GF)

Roasted Fingerling, Haircot Vert & Orange Glaze

Chef Wine Selection: Pinot Noir, France

Pork Ossobuco (GF)

Mousseline Potatoes, Winter Squash & Braising Jus

Chef Wine Selection: Cabernet Sauvignon, Napa

Butternut Squash Risotto

Shaved Asiago, Roasted Squash & Toasted Baguette

Chef Wine Selection: Pinot Grigio, Italy

THIRD COURSE

• • • • • Please Choose From • • • • •

Bourbon Bread Pudding

Fondant au Chocolat (GF)

Key Lime Charlotte

Chef Wine Selection: Veuve du Vernay, French Ice Sparkling

Raspberry Sorbet (GF)

Espresso Creme Brûlée

The Brentwood Restaurant and Wine Bistro

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www.thebrentwoodrestaurant.com