

# The Brentwood Restaurant & Wine Bistro

## Historic-Haunted- Fine Dining (Since 1910)

### Mother's Day Menu

**\$89 per person (tax & gratuity not included)**

**Chef Paired Wine for \$39 (4 Courses)**

**May 9<sup>th</sup> - 1 PM to 8 PM**

**Reservations: 843-865-6413**

**[www.brentwoodrestaurant.com](http://www.brentwoodrestaurant.com)**

#### FIRST COURSE

*Amuse Bouche - Chefs tongue teaser*

#### SECOND COURSE (CHOOSE ONE)

##### **Salmon Carpaccio**

*Beet Cured Salmon, Fingerling potatoes, Smoked Trout Roe, Lemon Oil, Mixed Greens and Crème Fraiche*

##### **Oyster Rockefeller**

*Baby Spinach, Crispy Bacon Lardons & Pernod Scented Mornay*

##### **Southern Caprese Salad**

*Mixed Greens, Fried Green Tomato, Beef Steak Tomato, Fresh Mozzarella, Balsamic Glaze and Red Pepper Coulis*

##### **Filet and Potato Brochette**

*Duck Fat Marinaded Filet Tips, Truffled Yellow Fingerling Potatoes, Roasted Onions & Chimichurri Sauce*

#### THIRD COURSE (CHOOSE ONE)

##### **Sesame Encrusted Ahi Tuna**

*Seared Sesame Encrusted Ahi Tuna, Jamine Rice, Seaweed Salad, Honey-Soy Reduction & Wasabi Aioli*

##### **Roasted Rack Of Lamb**

*New Zealand Lamb Chops, Roasted Fingerling Potatoes, Bourbon Macerated Rasins, Saluted Spinach & Black Berry Demi Glace*

##### **Bouillabasse**

*Jumbo Shrimp, Local Fish, Steamed Mussels, Braised Fennel, Fingerlings & Saffron Lobster Broth*

**Add Lobster Tail \$15**

##### **Chicken Rockefeller**

*Lightly Breaded Chicken Culets, Baby Spinach, Crispy Lardons, Pernod Scented Mornay*

##### **Duck Al' Orange**

*Crispy Duck Confit, Smoked Duck Sausage, Haricot Vert, Smashed Fingerling, Candied Orange Zest & Grand Marnier Sauce*

##### **Coquilles St. Jaques Risotto**

*U12 Day Boat Scallops, Sweet Corn Risotto & Americaine Sauce*

##### **Filet De Boeuf**

*Barrel Cut Angus Filet Mignon, Potato Mousseline, Asparagus with Curried Aioli & Au Poivre Sauce*

**Add Lobster Tail \$15**

#### FOURTH COURSE (CHOOSE ONE)

##### **Cheese Cake**

*Classic Cheese Cake w/ Strawberry Romanoff*

##### **Tiramisu**

*Espresso-Soaked Lady Fingers, Myers Dark Rum Custard*

##### **Crème Burlee**

*Lavender and Rose custard*



*The Brentwood*  
Restaurant & Wine Bistro  
Low Country French Cuisine