

# CAMELLIAS



HOTEL BENNETT

## COCKTAILS

Kemuri Sho 16

*Toki Japanese Whiskey, Ginger-Black Tea, Soda*

Kramer's Supreme 16

*Barolo Chinato, Bruto Americano, Yuzu, Cava*

Desire 18

*Willet Rye Bourbon, Barolo Chinato, Aperol, Cocchi Torino Vermouth, Peychaud Bitters*

Jean May 16

*Libélula Joven, Kirsch, Benedictine, Fresh Lime Juice, Apple, Berry Skin Bitters, Ginger Beer*

## CHAMPAGNES & SPARKLING

	<i>Glass</i>	<i>Bottle</i>
Veuve Clicquot, Brut, "Yellow Label", Champagne, France . . . . .	95	
Ruinart, Blanc de Blancs, Brut, Champagne, France . . . . .	138	
Moët & Chandon, Brut, "Impérial", Champagne, France . . . . .	26	90
Lassalle, Brut, "Preference", Champagne, France . . . . .	114	
Billecart Salmon, Brut Rosé, Champagne, France . . . . .	195	
Laurent Perrier, Brut Rosé, "Cuvée", Champagne, France . . . . .	150	
Dom Pérignon, Brut, Champagne, France, 2009 . . . . .	385	
Montefresco Pinot Grigio Prosecco, Italy . . . . .	12	48
Roederer Estate, Brut, Anderson Valley, California, 2012 . . . . .	80	
Schramsberg, Brut Rosé, "Mirabelle", North Coast, California . . . . .	18	82

## ROSÉ

Château d'Esclans "Whispering Angel", Côtes de Provence, France, 2017	52	
Domaines Ott, Bandol, "Château Romassan", Bandol, Provence, France, 2017	110	
Flowers, Rosé, Sonoma, California, 2016 . . . . .	16	64

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## CHEF'S SELECTIONS

Diced Tuna & Beet Tartare 19

*Avocado, citrus*

Lamb Tartare 17

*Wildhaven lamb, mint, deviled yolk*

Maine Lobster 19

*Ponzu, lime segments, soy brewed tomatoes*

Shucked Cold Water Oysters 18

*Lemon, hot sauce*

Baby Bok Choy Kimchi 11 

*White tamari, apple*

## CAVIAR

Broiled Oysters 29

*Hackleback caviar, tarragon cream*

Smoked Salmon & Caviar 40

*Hackleback caviar, smoked salmon, potato cake, sour cream*

Traditional Tin of Hackleback 50 | Osetra Caviar 125

*Chopped yolks, red onions, cucumbers, crème fraîche panna cotta, gaufrette potatoes*

## SWEETS

Lemon Meringue Tart | Salted Caramel Cream Puff

Opera Cake | Royal Cake | Camellias Cake

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## The Space Around You

*The bar's pink, egg-shaped room was inspired by a Fabergé jewel box and is framed with four art panels that depict the Camellia flower. Reflective finishes, including an etched-mirror ceiling and beautiful strings of crystals cascading from a chandelier, add both shimmer and style to the atmosphere.*

*Camellias' stunning hue cleverly utilizes marble that once clad the former Charleston public library building where Hotel Bennett now stands. The marble, reclaimed and restored, now graces the bar and tabletops.*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

20% gratuity added to parties of six or more guests