



LUNCH  
3 COURSES FOR \$25

## APPETIZERS

CHOICE OF:

### Wedding Soup

*Organic free-range chicken broth, greens, grated pecorino*

### Dathel Salad

*Baby arugula, roasted almonds, grated pecorino, EVOO, lemon vinaigrette*

### Deviled Eggs

*Pickled vegetables, espelette*

## MAINS

CHOICE OF:

### Country Captain Chicken

*Golden raisin, curry, rice*

### John's Island Heirloom Tomato BLT

*House loaf, basil aioli, frites*

### Fish of the Day

*Pesto green beans, tomato concasse*

## SWEETS

Macarons Per Table  
(One Each Family Style)

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

Opening Season by

MICHAEL SICHEL, EXECUTIVE CHEF | LAURA RAY, DIRECTOR OF RESTAURANTS | REMY FUNROCK, PASTRY CHEF

GABRIELLE  
CHARLESTON

DINNER  
3 COURSES FOR \$45

APPETIZERS

CHOICE OF:

Caesar Salad

*Romaine hearts, croûton debris, grated pecorino*

End of the Summer Zucchini Soup

*Curry oil, roasted pine nuts*

Escargot Bordelaise

*Garlic, butter, grilled baguette*

MAINS

CHOICE OF:

Fried Flounder Amandine

*Brown butter, sautéed spinach*

Bacon Wrapped Pork Tenderloin

*Fine white grits, natural jus*

Yellow Beet Risotto

*roasted pine nuts, scallions*

Eggs "Bennett"

*Poached eggs, filet medallions, béarnaise*

SWEETS

CHOICE OF:

Bittersweet Chocolate Tart

*Caramel whipped cream*

Or

Poached Pear

*Black currant syrup, Sable Breton*

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