



CHRISTMAS DINNER

STARTERS

Roasted Oysters 22

Cornbread crumble, cranberry horseradish

Deviled Egg Trio 14

Smoked bacon, black truffle, sherry pickled shallot

Ale Poached Local White Shrimp 20

Grapefruit-vodka cocktail sauce, celery root slaw

Mussels 18

Caramelized apple, roasted garlic, sofrito, white wine broth, grilled baguette

FIRST COURSE

She Crab Soup 14

Lemon Agrumato oil, aged sherry

Roasted Butternut Squash Bisque 12

Toasted pepitas

Saffron Poached Pear Salad 16

Bibb lettuce, shaved radish, cornbread crouton, white balsamic vinaigrette

Spinach Salad 16

Baby spinach, bacon lardons, goat cheese, fennel pollen, walnuts, citrus vinaigrette

ENTREES

Joyce Farms Turkey Roulade 42

Savory bread pudding, sage gibley gravy, cranberry-orange relish

Maple Bourbon Berkshire Pork Tenderloin 46

Mustard seed jus, braised greens, Benton's bacon, sweet potato puree

Herb Crusted Slow Roasted Prime Rib 68

Maple-bourbon glazed brussel sprouts, yukon gold potato puree, bone marrow jus

Pan Seared Carolina Flounder 46

Field pea sautee, tomato conserva, charred okra

Seared Jumbo Sea Scallops 48

Butternut squash puree, rutabega, seafoam tuile

Carolina Gold Rice Risotto 38

Caramelized fennel, lacinato kale, grilled radicchio, smoked tomato cream

DESSERTS

10

The Present

Chocolate cake, Blue Mountain coffee mousseline, milk chocolate mousse

Pecan Tart

Cinnamon and rum custard, toasted pecan and vanilla bean whipped cream

SnowBall

Coconut cream, mandarin Gelée, lemon short bread cookie

Truffle

Flourless chocolate sponge, Venezuelan chocolate parfait, chocolate sand, Grand Marnier sauce

BOB GIBSON, EXECUTIVE CHEF | REMY FUNFROCK, PASTRY CHEF

**Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Food-Borne Illness.
20% Gratuity Added To Parties Of Six Or More Guests.*