

Valentine's Day Tasting Menu

Ⓜ gluten free

\$75 per person (++)

wine pairing flight – \$19

carnivorous

choice of one first

Oyster Service

core sound oysters OTHS + buttered toast + crystal cane syrup + horseradish crema + lemon gremolata

Chef's Local Meat + Cheese Service

pantry jam + house pickles + crudites Ⓜ or buttered toast

Pairing: Riesling Kabinett, Dr. Loosen 'Blue Slate' 2017 (Germany)

second

Loaded Tater Skin Ⓜ

crispy sweet potato skin + shaved lady edison ham + whipped mascarpone + marshallberg ossetra caviar

Pairing: Brut Rosé, Gruet N/V (New Mexico)

choice of one third

Hot Apple Bisque Ⓜ

crispy prosciutto + spiced pistachios + smoked mint oil

Micro Endive Salad Ⓜ

duck prosciutto + manchego + pickled fennel + roasted cherry tomato + winesap apple + warm pork cheek vinaigrette

Pairing: Beaujolais, Pavillon de Chavannes 2016 (France)

fourth

Charcoal Roasted Duck Breast Ⓜ

turnip hash + embered beet crema + cauliflower + strawberry panola preserves

Pairing: Grenache, Elizabeth Spencer 2016 (Mendocino)

veggie friendly 🌱

first choice of one

Ember Roasted Baby Carrots

sorghum crème fraiche + garlic biscuit crumbs + pea tendrils

Salt Baked Local Beets Ⓜ

stracciatella + pecans + orange

Pairing: Albarino, Sanctuary 'Pearl' 2017 (Outer Banks, NC)

second

Endive Salad Ⓜ

jalapeno farmers' cheese + shaved celery root + grapefruit + shallot vinaigrette + lemon buttermilk ice

Pairing: White Blend, DeMorgenzon 'Maestro' 2016 (South Africa)

third

Smoked Parsnip Bisque Ⓜ

taro root chip + 63° farm egg + chive oil

Pairing: Pinot Noir, Cono Sur 'Reserva Especial' 2016 (Chile)

fourth

Milk Poached Cauliflower Steak Ⓜ

"charleston ice cream" + creamed collards + grana padano

Pairing: Syrah, Hedges 'Cuvee Marcel Dupont' 2013 (Washington)

fifth choice of one

Heart's Desire

64% chocolate mousse + crème fraiche + luxardo cherries + chocolate blackout cake + chocolate feuilletine

Pairing: Port, Smith Woodhouse LBV 2004 (Portugal)

Eskimo Kiss Ⓜ

pistachio macaroon + strawberry balsamic ice cream + swiss meringue + pistachio powder + fresh strawberries

Pairing: Quady 'Elysium' Black Muscat 2014 (California)