

HIGH COTTON[®]

Charleston RESTAURANT WEEK

SEPTEMBER 6TH-17TH, 2017

Choose an appetizer, entrée and dessert for \$45

Add wine pairings for \$20

APPETIZERS

CHARLESTON SHE-CRAB SOUP

blue crab, sherry, chives

GALAMARI FRIES

marinara sauce, fried capers, pickled jalapeños

HEARTS OF ROMAINE SALAD

chipotle dressing, focaccia crostini, shaved parmesan

ENTRÉES

VEGETABLE NAPOLEON

Portobello, zucchini, roasted peppers, fresh mozzarella, angel hair pasta, arugula almond pesto, charred fennel, parmesan

NEW ENGLAND STYLE BAKED TROUT

scallops, shrimp, smoked bacon, roasted marble potatoes, haricot verts, citrus butter

BROILED 8 OZ. BEEF TENDERLOIN

Roasted potatoes, candied Cipollini onions, glazed carrots, Bordelaise sauce

DESSERTS

VANILLA BEAN CRÈME BRULEE

tea infused citrus segments

COCONUT CREAM PIE

lime anglaise, chocolate chip cookie