

HIGH COTTON®

Charleston
RESTAURANT
WEEK

JANUARY 9TH - 20TH, 2019

THREE COURSES \$45 ~ WINE PAIRING \$25
(DOES NOT INCLUDE TAX OR GRATUITY)

APPETIZERS

CAULIFLOWER BISQUE

roasted oyster mushrooms, cauliflower purée, truffle crème fraiche

BAKED OYSTERS

pancetta, mascarpone, spinach, Parmesan cheese

LOCAL KURIOS FARMS GREENS

tomato, cucumber, sunflower seeds, sherry vinaigrette

ROASTED BEET SALAD

spiced pecans, local honey, whipped goat cheese, frisée,
golden raisin Champagne vinaigrette

CHARLESTON SHE CRAB SOUP

blue crab, sherry cream, chives

RHODE ISLAND FRIED CALAMARI

pickled jalapeño, capers, lemon aioli

CHARRED OCTOPUS

saffron aioli, red shiso, celery leaves

ENTRÉES

ATLANTIC SWORDFISH

artichokes, citrus olive vierge, Manchego cheese

FILET MIGNON 8 OZ.

mashed potatoes, haricots verts, bordelaise

ROASTED DUCK BREAST

tomato "conserva", baked Sea Isle peas, herbed chimichurri

BARRAMUNDI FILLET

charred okra, teardrop tomatoes, bacon vinaigrette

CAPERA ISLAND SALMON

cedar planked, bbq rub, roasted pear, orange blossom honey

DESSERT

CHEF'S NIGHTLY SELECTIONS

ACCOMPANIMENTS

GRILLED COLOSSAL SHRIMP \$15

PAN SEARED SCALLOPS \$22

MARYLAND CRAB CAKE \$16

BROILED LOBSTER TAIL 10 OZ. \$35

OSCAR STYLE \$19

SIDES

LOADED BAKED POTATO \$12

MALT FRIES \$8

WHIPPED YUKON POTATOES \$7

PARMESAN HERB RISOTTO \$8

ASPARAGUS, ALMONDS AND LEMON \$9

FOREST MUSHROOMS, CHAMPAGNE BUTTER \$9

CRISPY BRUSSEL SPROUTS, SMOKED PAPRIKA AIOLI \$9

GEECHIE BOY GRITS, COUNTRY HAM GRAVY \$9

GRILLED BROCCOLINI, CALABRIAN CHILI OLIVE OIL, PARMESAN \$9