

# HIGH COTTON<sup>®</sup>

## *Happy Valentine's Day*

*Thursday, February 14th, 2019*

### *First Course*

#### **OYSTERS ON THE HALF SHELL**

½ Dozen, Cocktail Sauce, Champagne Mignonette, Lemon, Saltines

#### **CHILLED DUNGENESS CRAB SALAD**

Citrus, Plaza Hackleback Caviar, Avocado, Mango, Crème Fraîche, Herb Bouquet

#### **CARAMELIZED FOIE GRAS**

Huckleberry Ginger Gastrique, Persimmon "French Toast", Sea Salt, Cocoa Nib

#### **BIBB LETTUCE SALAD**

Heirloom Cherry Tomatoes, Blue Cheese, Bacon, Buttermilk Ranch

#### **COLOSSAL SHRIMP COCKTAIL**

Cocktail Sauce, Lemon

#### **BUTTERMILK FRIED OYSTERS**

Green Goddess Dressing, Arugula

### *Between Courses*

#### **LEMON "INTERMEZZO"**

Lemon Sorbet, Mint, Rose Petal Syrup, White Balsamic Pearls

### *Entrées*

#### **NEW BEDFORD SEA SCALLOP AND MAINE LOBSTER**

Saffron Risotto, Butternut Squash, Chervil, Tomato Butter

#### **SPINACH AND ARTICHOKE RAVIOLI**

Ratatouille, Crispy Eggplant, Sundried Tomato Coulis, Basil, Charleston Cheesehouse Burrata, Parmesan

#### **CAPERA ISLAND SALMON**

Cedar Planked, Pear, BBQ Rub, Roasted Fingerling Sweet Potato, Orange Blossom Honey

#### **GRILLED YELLOWFIN TUNA**

Roasted Pepper and Arugula Salad, Romesco Sauce, Crispy Capers

#### **ROASTED PRIME RIB**

Roasted Truffle Potatoes, Pearl Onions, Charred Broccolini, Au Jus, Horseradish Cream

#### **ALLEN BROTHERS FILET MIGNON "OSCAR"**

8 oz. Allen Brothers Filet, Mashed Potatoes, Asparagus, Jumbo Lump Crab, Hollandaise

#### **ROASTED RACK OF LAMB**

Apple Chutney, Mustard Glaze, Black Pepper Gnocchi, Burgundy Sauce

### *Dessert*

#### **CHEFS SELECTION OF DESSERTS**

*4-Course Valentine's Day Dinner Menu is \$90 per person*

*(non-inclusive of alcohol, sales tax, or gratuity)*