

HIGH COTTON[®]

Charleston
RESTAURANT
WEEK

SEPTEMBER 4 -15, 2019

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

Appetizers

CORN BISQUE

SWEET YELLOW CORN BISQUE, CRÈME FRAICHE, TRUFFLE POPCORN

BAKED OYSTERS

PANCETTA, MASCARPONE, SPINACH, PARMESAN CHEESE

LOCAL KURIOS FARMS GREENS

TOMATO, CUCUMBER, SUNFLOWER SEEDS, SHERRY VINAIGRETTE

ROASTED BEET SALAD

SPICED PECANS, LOCAL HONEY, BLUE CHEESE, MINIATURE GREENS,
POMEGRANATE VINAIGRETTE

CHARLESTON SHE CRAB SOUP

BLUE CRAB, SHERRY CREAM, CHIVES

RHODE ISLAND FRIED CALAMARI

PICKLED JALAPEÑO, CAPERS, LEMON AÏOLI

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, HEIRLOOM TOMATOES, BACON VINAIGRETTE

CAPERA ISLAND SALMON

CEDAR PLANKED, BBQ RUB, ROASTED PEAR, ORANGE BLOSSOM HONEY

Dessert

CHEF'S NIGHTLY SELECTIONS

ACCOMPANIMENTS

GRILLED JUMBO SHRIMP \$15
PAN SEARED SCALLOPS \$22

OSCAR STYLE \$19

MARYLAND CRAB CAKE \$16
BROILED LOBSTER TAIL 10 OZ. \$35

SIDES

LOADED BAKED POTATO \$8
CREAMED CORN \$8
MALT FRIES \$8

ASPARAGUS, ALMONDS AND LEMON \$9
GRILLED BROCCOLINI, CALABRIAN CHILI OIL, PARMESAN \$9
CRISPY BRUSSEL SPROUTS, SMOKED PAPRIKA AIOLI \$9

WHIPPED YUKON POTATOES \$7
FOREST MUSHROOMS \$9
CREAMY PARMESAN RISOTTO \$8