

Merry Christmas



Amuse Bouche

A gift from the kitchen

First Course

Gem & Endive Caesar
garlic breadcrumbs, white anchovy, mimolette

She Crab Soup
jumbo lump crab, sherry spritz

Burrata Salad
persimmons, hazelnuts, local honey plum gastrique

Prime Beef Carpaccio
chive, shallot, arugula, Grana Padano, toast

First Course Supplement
*Caviar Bump** +18

Second Course

Branzino*
peewee potatoes, preserved lemon, olive

10 oz Prime Rib*
garlic whipped potatoes, asparagus, roasted root vegetables,
horseradish cream

8 oz Australian Black Opal Wagyu* +75
maldon salt, fresh horseradish, chives, & red wine dijon

8 oz Japanese Kurogi A5* +185
maldon salt, fresh horseradish, chives, & red wine dijon

Mushroom Risotto
Super Mushroom Bro's local mushrooms, aged parmesan, chestnuts

Second Course Supplements
Seared Foie Gras +24 *Lobster Tail* +40

Dessert

The Ultimate Coconut Cake
Crème anglaise, strawberry

Eggnog Crème Brûlée
holiday spiced shortbread cookie

Black Forest Chocolate Mousse
cherry compote, kirsch chantilly, crumble

select one of each course
\$155 per guest

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Enhancements for the Table

Caviar Service

Served with potato chips, shallot, chive, crème fraîche

Golden Imperial Osetra* 200

Kaluga* 150

Siberian Sturgeon* 100

Oysters on the Half Shell

half dozen 22, full dozen 44

cocktail, mignonette, horseradish, lemon

Local

or

Coldwater

Seafood Towers

Elevation One*

5 shrimp cocktail,

6 oysters,

smoked trout dip

65

Elevation Two*

10 shrimp cocktail,

12 oysters, 5 crab claws,

smoked trout dip

140

Elevation Three*

15 shrimp cocktail,

24 oysters, 10 crab claws,

smoked trout dip,

lobster tail

275

caviar service & bumps can be added
to any tower

Entrée Additions to Share

Wagyu Tasting Experience*

accompanied by
maldon salt, fresh horseradish, chives, & red wine dijon

4 oz Australian Black Opal

&

4 oz Japanese Kurogi A5

160

Prime Tomahawk*

32 oz Prime USDA Grade,
carved for the table

145

A NOTE FROM OUR CHEF & TEAM

During the holiday season, we are reminded of the joy found in gathering, in tradition, & in sharing a table with those who feel like family. Each dish is prepared with care, inspired by the beauty of Charleston & the magic of the season, & meant to be savored slowly & shared generously.

From our kitchen to your table, we wish you a Christmas filled with warmth, wonder, & memorable moments. Thank you for allowing us to be part of your holiday celebration.

And to our devoted team, whose dedication, heart, and craft bring the spirit of the season to life, this celebration would not be possible without you. We are deeply grateful for all of you.

Best,



Best,

Courtney Van Dyke
Executive Chef & B



Dutch Andrus
Director of Restaurants