

**Circa 1922 New Year's Eve 2021**  
**\$65 per person**

**First**

- Lobster Pumpkin Bisque** | Poached Lobster, Spiced Pumpkin Seeds,  
Coriander Crème Fraîche
- Oysters on the Half-Shell** | Parmele Cove (NC), Champagne Mignonette
- Beef Tartare** | Horseradish Cream, Pickled Shallots, Capers, Parsnip Chips
- Tuna Carpaccio** | Niçoise Olives, Soft Pickled Egg, Arugula, Capers,  
Lemon Vinaigrette, Sea Salt
- Stuffed Acorn Squash** | Carolina Gold Rice, Ahi Amarillo,  
Winter Vegetables
- Poached Rock Shrimp** | Jimmy Red Corn Grits, Fresh Lemon

**Second**

- Farmer's Market Salad** | Cucumbers, Red Onions, Tomatoes, Carrots,  
Asparagus, Crispy Shallots, Red Wine Vinaigrette, Pecorino Romano
- Caesar Salad** | Baby Romaine, Brown Butter Bread Crumbs, Crispy Anchovy,  
Burnt Lemon
- Arugula & Quinoa Salad** | Citrus Supremes, Pomegranate, Green Goddess

**Third**

- Grilled Filet Mignon** add \$10 | Potato Pave, Roasted Carrots,  
Haricot Verts, Brandy Peppercorn Bordelaise
- Pan Seared Halibut** | Carolina Gold Rice "Charleston Ice-Cream",  
Wilted Spinach, Celeriac Root Puree
- Scallops** | Butternut Squash Risotto, Toasted Pepitas, Pomegranate,  
Crispy Sage
- Braised Short Ribs** | House-Made Pappardelle Pasta, Sherry Cream Sauce,  
Broccolini, Pecorino
- Duck Leg Confit** | Smoked Ham & Collard Greens, Sunchoke Crema,  
Black Garlic Jus
- Local Vegetable & Farro Stir Fry** | Turmeric Coconut Cream, Sweet & Sour  
Leeks, Cilantro

**Fourth**

- Ménage À Trios of Chocolate** | White Chocolate Macaron, Dark Chocolate  
Pots de Crème Cheesecake, Milk Chocolate Truffle