



New Year's Eve Dinner

Sunday, December 31, 2017 • Dinner served 5-10pm

\$62 per person



**Includes one complimentary bottle of Champagne per couple*

APPETIZERS

please choose one

GRILLED OYSTERS on the Half Shell, Jalapeño Pimento Cheese

BEEF TARTARE toasted Crostini Watercress, Caper Mustard

ENTRÉES

please choose one

GRILLED 8OZ FILET MIGNON

Oyster & Beech Mushroom Sauté, Yukon Gold Potato Nest, Red Wine Veal Demi

PAN SEARED SEA BASS

Melted Leeks, Herbed Tabbouleh, White Wine Tarragon Beurre Blanc Sauce

DESSERTS

please choose one

PEANUT BUTTER CHEESE CAKE Espresso Chocolate Ganache, Vanilla Bean Whipped Cream

WHITE CHOCOLATE CHAMPAGNE MOUSSE Vanilla Bean Whipped Cream, Fresh Strawberry

Parking Not Included • 18% Gratuity & Tax Will Be Automatically Added • Reservations Required 843.724.8888

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