

New Year's Eve 2024

AMUSE' BOUCHE

winter squash caponata, chèvre goat cheese, grilled crostini, buckwheat honey

FIRST COURSE

PEAR SALAD | bartlett poached pears, candied pecans, shaved onions, gorgonzola, mixed greens

CRAB SALAD | jumbo lump crab, lemon zest, chives, lavash crackers

JUMBO SHRIMP COCKTAIL | grilled shrimp, spiced gazpacho, crispy wontons

FRIED GREEN TOMATOES | smoked gouda grits, house made pimento cheese, bacon jam, scallions

SECOND COURSE

SEARED BLACK DIAMOND SCALLOPS | carolina gold rice hoppin john risotto, riesling butter sauce, petite greens

SEARED SEABASS | orzo, braised kale greens, smoked tomatoes, port wine reduction

1855 AGED WAYGU RIBEYE | au gratin potatoes, grilled asparagus, cambazola blue cheese, rosemary au jus

GRILLED LAMB CHOPS | roasted herb potatoes, grilled broccolini, cognac bbq glaze

DESSERT

FLOURLESS CHOCOLATE TORTE | chocolate ganache, whipped cream

POMEGRANATE CRÈME BRULEE | grand marnier soaked berries, caramelized sugar

WARM PECAN PIE | sc pecans, butterscotch



\$80++ per person | Dinner Served 5-10pm
Includes Complimentary Glass of Champagne | Reservations Required 843.724.8888
Valet parking available for \$10 | *Tax & Gratuity Not Included