

VALENTINE'S DINNER MENU

STARTERS

NC CHEESEBOARD & CHARCUTERIE *Chef's Choice of Five Varieties of NC Cheese, House-Made Olive Tapenade, Jam, Greek Olives, Cornichons, Infused Honey, Served with Artisan Crackers* 21
Add Charcuterie 8

BLACKENED BLUE CRAB DIP *Grilled Lemon, Served with Naan Chips* 15

PAN-SEARED U-10 SEA SCALLOP & ROASTED PORK BELLY
Dijon Mustard Cream, Pimento Grit Cake 11

WARM MUSHROOM & CARAMELIZED ONION BRUSCHETTA
Roasted Red Pepper, Toasted Baguette, Balsamic Reduction, Fresh Thyme 9

GARDEN SALAD *Mesclun Lettuce, Grape Tomatoes, Carrots, Red Onion, English Cucumbers, House Croutons* 9
House-Made Dressings Aged Balsamic Vinaigrette, Ranch, Italian, Caesar, Lemon-Oregano Vinaigrette

ENTRÉES

CARVED PRIME RIB *Horseradish Cream, Lemon-Roasted Asparagus, Whipped Potatoes* 35

GRILLED SIXTY SOUTH SALMON *Israeli CousCous, Fresh Strawberry Salsa, Sautéed Snow Peas* 31

ROASTED BEET NAPOLEON *Chèvre Mousse, Baby Arugula, Citrus Emulsion* 15

CAST IRON-SEARED LAMB LOIN CHOPS
Blistered Tomatoes, Confit Garlic, Fingerling Potatoes, Red Wine Reduction 33

CERTIFIED ANGUS BEEF FILET *Crisp Yukon Potatoes, Haricot Vert, Brandy-Peppercorn Sauce* 27

DESSERTS

FLOURLESS CHOCOLATE TORTE *Dark Chocolate-Espresso Mousse, Vanilla Crème Anglaise* 8

CHEESECAKE *Matcha Meringue, Raspberry Dust* 9

STRAWBERRY SHORTCAKE *Sparkling Wine-Lemon Syrup, Whipped Cream* 9

TABLESIDE SPARKLING TASTING 25/PERSON

Enjoy a luxurious tasting while your dinner is being prepared.

Tasting includes one truffle and four 2oz. pours of Jewel Dry White, Jewel Dry Rosé, Jewel Soft White, and Victory Kiss. The tasting glass is yours to keep.