

FEB 14

JCT. KITCHEN & BAR

Valentine's Day



— TASTE —

BLUE CRAB BEIGNET
lemon oil, chives, ooooo!

— STARTER —

Choose One

HEART OF PALM SALAD
roasted beets, avocado, blood orange, smoked goat cheese

GA WHITE SHRIMP BISQUE
crispy shrimp toast "croutons"

COLD WATER OYSTERS
serrano pepper mignonette, cocktail, fresh horseradish

ROASTED BUTTERNUT SQUASH TORTELLINI
candied pecans, fried herbs, brown butter jus

LOCAL ARUGULA
toasted pinenuts, grana, lemony vinaigrette

PAN ROASTED FOIE GRAS *(add \$10)*
spiced pear butter, pickled pears, toasted brioche

— MAIN COURSE —

Choose One

PAN ROASTED DAYBOAT SCALLOPS
creamy parsnip, braised local collard greens, crispy benton's country ham, black truffle jus

WOOD GRILLED MUSCOVY DUCK BREAST
slow cooked farro & leg confit, roasted hen of the woods mushrooms, candied shallots

HOUSE SMOKED HERITAGE PORK CHOP... *yum!*
sweet potato puree, local black cabbage, roasted cipollini, pistachio & bacon jus

"CHICKEN STAND" FRIED YOUNG CHICKEN
braised white beans, ham hock, local broccoli

HICKORY ROASTED STRIP STEAK
local gouda and potato gratin, glazed baby vegetables, confit garlic

BUTTER POACHED MAINE LOBSTER *(add \$10)*
brown buttered cauliflower agnolotti, spicy greens, citrus butter

— DESSERT —

Choose One

WARM CHOCOLATE TRUFFLE CAKE — *PB ice cream*

CAROLINA GOLD RICE PUDDING — *tiny caramel pear, candied pecans*

RED VELVET DOUGHNUTS — *white chocolate, cream cheese ice cream*