

private dining menu 1

first course

cucumber ceviche.....brunoise cucumber, jalepeno, cilantro

or

teppan seared jumbo sea scallops.....braised beef short rib, silky cauliflower puree



second course

beet salad.....walnut vinaigrette, goat cheese fondue



main course

simply fish.....warm dijon crab sauce, silky potatoes, heart of palm

or

heritage chicken.....farro verde, english peas, eggplant parmesan puree

or

loch duart salmon....polenta, root vegetables, beurre blanc



dessert

chocolate molten cake... raspberry ice cream, chocolate cream and raspberry sauce

69

prices per person, exclusive of tax and gratuity.

all food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested.
consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness.
we are happy to discuss with you and attempt to accommodate any dietary or special needs diets.

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3.22.12

private dining menu 2

first course

teppan seared jumbo sea scallops.....

braised beef short rib, silky cauliflower puree

or

chilled, poached jumbo shrimp.....green olives, french cocktail sauce,

bloody mary sauce and honey dijon



second course

beet salad.....walnut vinaigrette, goat cheese fondue



main course

free form crab cake.....corn silk, cornbread, charred corn relish

or

mesquite rubbed beef tenderloin.....polenta, seasonal vegetables, dijon veal jus

or

simply fish..... warm dijon crab sauce, silky potatoes, hearts of palm



dessert

chocolate molten cake... raspberry ice cream, chocolate cream and raspberry sauce

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private dining menu 3

first course

teppan seared jumbo sea scallops.....
braised beef short rib, silky cauliflower puree



second course

greek salad....compressed cucumber, feta, olive vinaigrette, yogurt, tomato
or
low country jumbo shrimp.....white cheddar hominy, okra, smoked bacon butter



main course

simply fish..... warm dijon crab sauce, silky potatoes, hearts of palm
or
mesquite rubbed beef tenderloin.....polenta, seasonal vegetables, dijon veal jus
or
swordfish.....bbq rubbed, clam butter, tasso risotto



dessert

chocolate molten cake... raspberry ice cream, chocolate cream and raspberry sauce

89

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private dining menu 4

amuse

compressed cucumber...feta fondue, tomato, olive



raw bar

bluezoo's raw bar platter.....one each
oyster, littleneck clam, jumbo shrimp, half maine lobster tail,
horseradish, cocktail sauce, mignonette



first course

low country shrimp.....white cheddar grits, okra
or
teppan seared jumbo sea scallops.....braised beef short rib, silky cauliflower puree



second course

beet salad.....walnut vinaigrette, goat cheese fondue
or
cucumber ceviche.....brunoise cucumber, jalepeno, cilantro



main course

free form crab cake.....corn silk, cornbread, charred corn relish
or
mesquite rubbed beef tenderloin.....polenta, seasonal vegetables, dijon veal jus
or
heritage chicken.....farro verde, english peas, eggplant parmesan puree
or
simply fish.....warm dijon crab sauce, silky potatoes, hearts of palm



dessert

chocolate molten cake... raspberry ice cream, chocolate cream and raspberry sauce

private dining menu 5

first course

beet salad.....walnut vinaigrette, goat cheese fondue



main course

simply fish..... warm dijon crab sauce, silky potatoes, hearts of palm
or
heritage chicken.....farro verde, english peas, eggplant parmesan puree



dessert

chocolate molten cake... raspberry ice cream, chocolate cream and raspberry sauce

52

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