

*love is a virtue.*

join us for a 4-course prix-fixe menu available for \$74/person with optional \$40 wine pairings on friday, february 14th, 2020.

click [here](#) for reservations.

## **first course**

*choice of*

### **crab**

jonah crab cake, red peas, bacon, african harissa

### **crawfish & shrimp gumbo**

carolina gold rice

*N.V Château Moncontour, Crémant de Loire*

## **second course**

*choice of*

### **crispy duck thighs**

herbed dumplings, mustard greens, turnips

### **seared scallops**

smothered cabbage, oyster sauce, pink peppercorns

*2017 Les Vins. De Vienne, Viognier, Rhône Valley*

## **third course**

*choice of*

### **salmon**

blackened, french beans, fennel, lobster sauce

*2017 Maison Louis Jadot, Gamay, Beaujolais Villages*

### **filet mignon**

petite filet, roasted marble potatoes, vidalia onion puree

*2017 Mauro Molino, Nebbiolo, Piedmont*

## **sweet rations**

*choice of*

### **key lime torte**

key lime custard, cheesecake, graham

*2018 Bricco Riella, Moscato d'Asti, Piedmont*

### **milk chocolate eclair**

milk chocolate mousse, raspberry, almond

*N.V Emilio Lustau, Pedro Ximénez Jerez-Xérès*

vegetarian & vegan options will be available with each course. coat check available at no cost. valet parking is available at the Hyatt Hotel a few feet east of the restaurant.

**reservations available [here](#).**