

# CHARLESTON GRILL

## APPETIZER

### VERTICAL ROOTS LETTUCES

*Fall Fruits & Vegetables, Merlot Vinaigrette, Chattooga Blue Cheese*

### SUNCHOKE SOUP

*Benton's Bacon, Pepitas*

### CHARLESTON GRILL CRAB CAKE

*Creek Shrimp, Lime Tomato Dill Vinaigrette*

### \*AHI TUNA AGUACHILE

*Avocado, Tomato, Jalapeño, Cilantro, Lime Vinaigrette*

### \*FOIE GRAS

*Apples in Feuille de Brick, Bourbon-Sherry Reduction, Cinnamon Mascarpone*

### \*VENISON TENDERLOIN

*Huckleberry-Port Reduction, Carrot-Ginger Purée*

## ENTRÉE

### COLLECTION OF VEGETABLES

*Farro Tabbouleh, Chermoula, Butter Bean Purée*

### SOUTH INDIAN FISH

*Curried Corn Purée, Pudina Chutney, Coriander-Cumin Scented Tomatoes*

### STURGEON

*Beurre Noisette, Hazelnuts, Jamón Ibérico, Meyer Lemons, Leeks, Marble Potatoes*

### \*COLORADO LAMB

*Purée'd Potatoes, Vegetable Medley, Lamb Jus, Mint Chimichurri*

### \*PRIME BEEF TENDERLOIN

*Red Wine Reduction, Asparagus, Béarnaise Sauce*

## DESSERT

### BLACK CHOCOLATE PUDDING CAKE

*Butterscotch Custard, Espresso Ice Cream, Dehydrated Chocolate Mousse, Chocolate Paper*

### FRIED WAFFLE AND CHERRY-VANILLA ICE CREAM

*Cream Cheese Mousse, Cherry-Orange Coulis, White Chocolate Soil*

### VANILLA BEAN CRÈME BRÛLÉE

*Fresh Berries, Ginger Bread Cookies*

**\$110 per person, plus tax and 20% gratuity**

*Please alert your server to any food allergies or dietary restrictions before ordering.*

*\*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of foodborne illness.*