



Restaurant at Middleton Place

Garden Lights Dinner

\$65 Per Person

FIRST COURSE

Choice of

LOCAL WINTER GREEN SALAD

*Brown Butter Autumn Squash, Candied Pecan,
Goat Cheese, Pomegranate*

SHE CRAB SOUP

Citrus Lump Crab

TORN BURRATA SALAD

*Baby Kale, Pickled Persimmon,
Roasted Carrots, Smoked Cashew Butter*

CRISPY FIRED OYSTERS

*House Made Sausage, Caramelized Onions,
Wilted Spinach, Garlic Aioli, Crispy Leeks*

MAIN COURSE

Choice of

JOYCE FARMS HALF CHICKEN PERLOO

*Sweet Tea Brined Thigh, Carolina Gold Rice,
Andouille, Onion, Mixed Herbs, Bone Broth*

LOWCOUNTRY SHRIMP & GRITS

*Marsh Hen Heirloom Grits, Local Shrimp,
Lager, Country Ham, Tomato Gravy*

24-HOUR BRAISED SHORT RIB

*Yukon Potato Purée, Buttered Haricot Verts,
Crispy Shallots, Rosemary Jus*

PANSEARED LOCAL FLOUNDER

*Creamy Parsnip, Sweet Potato Hash,
Sage Noisette*

LOCAL MUSHROOM RISOTTO

*Roasted Mushrooms, Sour Cherry,
Cashew, Aged Padano*

DESSERT

Choice of

RUM BUTTERSCOTCH PIE

*Spiced Pumpkin Butter,
Vanilla Chantilly*

CHOCOLATE TRES LECHE CAKE

*Coffee Cream,
Shaved Dark Chocolate*

Executive Chef Caleb Hulsey

All proceeds benefit the non-profit Middleton Place Foundation.

A 22% gratuity will be added to parties of 6 or more.

**Contains ingredients that may be raw or undercooked.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.