



Restaurant at Middleton Place *Valentines Garden Lights Dinner*

\$85 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*

SECOND COURSE

Choice of

PAN ROASTED PRIME CHATEAUBRIAND

*Truffle Pomme Puree, Buttered Asparagus,
Braised Cippolini, Red Wine Jus*

PAN SEARED WHOLE SNAPPER

*Mussel & Shrimp Cioppino,
Crispy Ciabatta*

JOYCE FARMS HALF CHICKEN PERLOO

*Local Hog & Bean Cassoulet,
Crispy Local Collard Green Salad*

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.