

# TRUE BLUE

Happy New Year's Eve!  
December 31, 2018

12/31/18

For six course dinner, \$85.00

Wine pairings are available \$45.00

For six course dinner with wine supplements \$130.00

## First Course

**Canapes** house cured ham, gravlax, pates, and caivars

## Second Course

**Scallop** sauce Romesco, green olive, winter arugula

## Third Course

**Blue Crab Dumpling** green curry, pickled lime, kumquat relish, red chili rice crisps

## Fourth Course

**Pork Belly** ginger, Amerena cherry, pistachio burrata, frisee

## Fifth Course

**Beef Tenderloin** parsnip, crispy shallot, plum & port, foie gras

## Dessert Course

**Mignardises** pistachio macaroon, salted chocolate truffle, Eclair, peanut butter pave

Ask our server about our raw bar and cheese & charcuterie

# Cocktails

- True Blue Cocktail** 10  
Pear vodka, elderflower liqueur, fresh lemon, splash of champagne and sparkling mineral water, blueberries
- Lavender 75** 10  
Gin, fresh lemon, lavender cordial, house orange bitters, champagne, splash of sparkling mineral water
- Palmetto Punch** 10  
Light and dark rum, fresh lime, falernum (almond, ginger clove syrup), splash of pineapple, Tiki bitters
- The Cat's Whiskers** 9  
Bourbon, wildflower honey, fresh mint, lemon, house orange bitters
- Amante Picante** 11  
Tequila, fresh lime, cilantro, cucumber, agave, jalapeno
- Sazerac** 12  
Rye whiskey, cognac, sugar cube, absinthe wash, splash of mineral water, Angostura and Peychaud's medicinal bitters
- Bloody Charleston** 11  
Vodka, bloody mix, habanero mash, lemon, olives, cracked pepper, candied pancetta

## BOTTLES 4

**Pilsner  
IPA  
Dark  
Feature  
Domestic**

\*ask your server for more details about our product\*



All Raw Bar Menu Items  
50% off  
Wed.-Sun. 4pm-6pm