

REVIVAL

CHRISTMAS DINNER

DECEMBER 24TH-25TH
THREE COURSES *for* \$80^{PP++}
OPTIONAL WINE PAIRING \$35^{PP++}

AMUSE

PAT CONROY'S PICKLED SHRIMP

Remoulade

SMALL PLATES

OYSTERS ROCKEFELLER

Oysters, Creamed Collards, Pernod, Benton's Bacon, Toasted Crumbs

LAMB LOLLIPOPS

Ancient Grains Salad, Mint Pesto

JUMBO LUMP CRAB CAKE

William Deas' She Crab Soup, Amontillado

BEET & APPLE SALAD

Roasted Beets, Whipped Cottage Cheese, Spiced Apple, Sherry Vinaigrette, Pistachio Crumbs

MAIN

PIRLOU OF SEVEN FISHES

Carolina Gold Rice, Peas, Tomatoes, Saffron Brodetto, Black Garlic Aioli

BROWN BUTTER POACHED & SEARED WRECKFISH

White Bean Cassoulet, Roasted Apples, Melted Savoy Cabbage, Pommeroy Mustard Sauce

HERITAGE BERKSHIRE PORK CHOP & BELLY

Roasted Dutch Fork Pumpkin Puree, Hickory Shagbark Reduction, Bacon & Beer Braised Collards, Jimmy Red Cornbread Crumble

FILET OF BEEF TENDERLOIN

Huguenot French Onion Crust, Gruyere & Leek Potato Gratin, Charred Broccolini, Brandy Mustard Demi

DESSERT

EGG NOG CRÈME BRULEE

Warm Buttered Stolen, Candied Ginger, Orange Peel

HAVE A COOL YULE LOG

Dark Chocolate Cake, Chestnut Mousse, Praline Crumble, Bourbon Dulce De Leche, Ganache

EXECUTIVE CHEF
FORREST PARKER