

the left bank

VALENTINES DAY MENU \$85

CAROLINA WELCOME: DIVER SCALLOP, SAUCE VERDÉ

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SALAD OF ORGANIC HERBS AND SOFT LETTUCE, SWEET TEA VINAIGRETTE, CRISPY SHALLOTS

OR

FRESH RICOTTA DUMPLINGS, RED PEPPER JUICE, FRIED OLIVE, ARUGULA, "CONFETTI"

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CONFIT OF NATURAL DUCK LEG, CAULIFLOWER-SAGE, MISSION FIGS, NATURAL JUS

OR

CAROLINA SHRIMP, APPLE "AIR", RADISH SALAD, SHRIMP ESSENCE

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PASTURED FILLET MIGNON, POTATO PUREE, SHAVED BLACK TRUFFLE, RED WINE BUTTER

OR

BUTTER POACHED LOBSTER TAIL, SPICED STICKY RICE, BRAISED CAROLINA GREENS, LOBSTER EMULSION

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SELECTION OF ARTISANAL CHEESES, QUINCE PASTE, CHESTNUT HONEY

OR

"PINK DESSERT"

CHEF DE CUISINE

CHRISTOPHER GERSTER