

# HIGH COTTON<sup>®</sup>



SEPTEMBER 2023

THREE COURSES \$65  
(DOES NOT INCLUDE TAX OR GRATUITY)

## APPETIZERS

### HEIRLOOM TOMATO & PANZANELLA SALAD

croutons, shaved Parmesan, red onions, peach vinaigrette

### HAMACHI CEVICHE

jalapeno, cilantro, shallots, citrus juice

### COCONUT & LEMONGRASS SOUP

herb oil

## ENTRÉES

### CAROLINA SHRIMP & GRITS

andouille sausage, onions, brown gravy, white stone-ground grits

### FILET MIGNON 8OZ

charred okra, roasted tomato

### PAN SEARED SWORDFISH

turnip puree, butterbean succotash

### MUSHROOM RAVIOLI

ricotta cheese, roasted cremini mushrooms, tomatoes, Parmesan cream sauce

## DESSERT

### CHEF'S NIGHTLY SELECTIONS

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## ACCOMPANIMENTS

SAUTÉED JUMBO SHRIMP \$20

PAN-SEARED SCALLOPS \$24

CHIMICHURRI SAUCE \$3

BEARNAISE SAUCE \$3

HOLLANDAISE SAUCE \$3

BORDELAISE SAUCE \$3

TRUFFLE BUTTER \$11

BLUE CHEESE CRUST \$4

OSCAR STYLE *CRAB, ASPARAGUS, HOLLANDAISE* \$26

## SIDES

TRUFFLE-PARMESAN FRIES \$12

WHIPPED POTATOES \$12

ASPARAGUS, LEMON BUTTER \$12

LOBSTER MAC N' CHEESE \$24

CRISPY BRUSSEL SPROUTS, SMOKED PAPRIKA AIOLI \$12

ROASTED CAULIFLOWER, RED PEPPER SAUCE, ARUGULA-PISTACHIO PESTO \$12