

REVIVAL

RESTAURANT WEEK

Three Courses for \$49 | Wine Pairing for \$26 | January 11th–21st

APPETIZERS

CHOOSE ONE

SHE CRAB SOUP

Lump Crab, Amontillado Sherry, Crab Roe

POGGIO LE VOLPI "DONNALUCE"
LAZIO, ITALY, 2020

BRANDADE CROQUETTES

*House Salted Fish, Yukon Gold Potatoes,
Spicy Mustard Aioli*

MURI GRIES PINOT GRIGIO
ALTO ADIGE, ITALY, 2022

PERSIMMON SALAD

*Frisse, Arugula, Pickled Fennel, Cashew
Vinaigrette, Whipped Cream Cheese*

CHÂTEAU DUCASSE, BORDEAUX BLANC
FRANCE, 2021

ENTREES

CHOOSE ONE

SHRIMP & GRITS

*Local Shrimp, Blue Corn Grits,
Tarragon Corn Cream, Smoked Tomato*

SOLÉNA CHARDONNAY
WILLAMETTE VALLEY, OREGON, 2021

BISTRO FILET*

*Pomme Pavé, Madeira Demi-Glace, Horseradish Cream
Add Truffle Butter +6 | Add Winter Truffles +22*

ALEXANDER VALLEY VINEYARDS CABERNET
SAUVIGNON | SONOMA, CALIFORNIA, 2020

JOYCE FARM HERITAGE CHICKEN

*Crispy Roulade, Currant & Cognac Reduction,
Celery Root Puree, Root Vegetables*

PRUNICCE, SUPER TUSCAN
TUSCANY, ITALY 2020

DESSERTS

CHOOSE ONE

KEY LIME PIE

Blackberry Coulis

VILLA BALESTRA MOSCATO ROSÉ
PIEMONTE, ITALY, NV

CRÈME BRÛLÉE

*White Chocolate,
Peppermint, Matcha*

ÉMOTIONS DE LA TOUR
SAUTERNES, FRANCE, NV

FLOURLESS CHOCOLATE CAKE

Macerated Berries, Coulis

TAYLOR FLADGATE LBV PORT
PORTUGAL, NV

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% Gratuity and Taxes will be added