



REVIVAL

Revival

162 E Bay St
Charleston, SC 29401

(843) 414-2335

www.revivalcharleston.com

3 COURSES FOR \$45

Wine Pairings available +\$25 per person.

1ST COURSE

BEET SALAD

Lemon Ricotta, Grilled Peaches, Pink
Grapefruit, Pecan, Frisee and Balsamic

Costaross Prosecco Rose', Veneto, Italy, NV

RED BISQUE

Bay Scallop, Rock Shrimp, Mussel Meat, Tomato Fennel Broth

Stoller Pinot Noir Rose', Willamette Valley, Oregon, 2021

ROASTED BROCCOLI

Romesco Sauce, Hickory Smoked
Almond, Shredded Asiago, Lemon & EVO

Cascina Chicco Arneis, Piemonte, Italy, 2017

2ND COURSE

SHRIMP & GRITS

Forbidden Rice Grits, Tomato Pan Gravy, Herb Butter

Tenuta Santa Caterina Grignolino, Piemonte, Italy, 2019

SCALLOPS

Butternut Squash Puree, Beurre Rouge, Country Ham Jam

Fel Chardonnay, Anderson Valley, California, 2018

DUCK CONFIT RISOTTO

Arborio Rice, Summer Squash, Roasted Mushrooms, Mascarpone

Solena Pinot Noir "Grand Cuvee'", Willamette Valley, Oregon, 2020

BARREL CUT NEW YORK

Yukon Chèvre Purée, Garden Herb Chimichurri

S. Elena Cabernet Sauvignon, Friuli, Italy, 2010

3RD COURSE

ROSEMARY & HONEY CRÈME BRÛLÉE

Emotions de la Tour Sauternes, Bordeaux, France, 2017

CHOCOLATE TORTE & MACERATED BERRIES

Taylor Fladgate LBV, Porto, Portugal, NV

PEACH & BLACKBERRIES OAT CRUMBLE

Villa Balestra Moscato Rose', Piemonte, Italy, NV