



September

7-17th

5 p.m. to 10 p.m.

3 Courses for \$40

## COASTAL PROVISIONS

SEAFOOD · CHOPS · CRAFTED COCKTAILS

### CHARLESTON RESTAURANT WEEK

#### *first course*

Choose One

##### **SHE CRAB SOUP**

brioche, chives, chive oil

##### **LOCAL LETTUCES**

radishes, pickled strawberries, puffed carolina gold rice

##### **AUSTRALIAN WAGYU TENDERLION CARPACCIO\***

shiitake dry rub, toasted pistachios, truffle aioli, shallots, arugula

*add additional course \$12*

#### *entrée*

Choose One

##### **LOCAL CATCH\***

corn crème fraîche, field peas, heirloom cherry tomatoes, pearl onions, ramp vinaigrette

##### **ROASTED CHICKEN**

charred broccolini, za'atar corn purée, zucchini & pine nut salad

##### **RICOTTA GNOCCHI**

roasted maitake mushrooms, fava beans, english peas, urfa biber, pea tendrils

#### *dessert*

Choose One

##### **FLOURLESS CHOCOLATE TORTE**

passion fruit crèmeux, ginger crumble, fresh blackberries

##### **BASQUE CHEESECAKE**

guava, cardamom crumble, lime curd

Thalita Costa Smith - Chef de Cuisine



Proud partner of the SC Aquarium Good Catch Sustainable Seafood Program.

Many menu items can be prepared gluten-free, vegetarian, vegan or in compliance with many dietary restrictions. Please advise your server if interested.

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