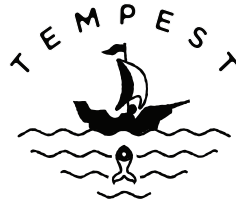


RESTAURANT WEEK

September 7-17, 2023



\$45 per person

First Course

Fried Heirloom Tomato Salad
Whipped burrata, mint pistou, Parmigiano

Yellowfin Tuna Crudo*
Kimchi, crunchy garlic, leek ash

Mixed Green Salad
Endive, Parmigiano, croutons, balsamic vinaigrette

Papas Bravas*
Smoked crème fraîche, caviar
\$7 supplement

Chilled *or* Charcoal- Roasted MKT \$

Local Shrimp
Middleneck Clams*
Half Lobster

Oysters*
Lowcountry Cups
Northern
Southern

Entree

Grouper
Pepper basque, saffron

Risotto
Charleston rice, spinach, mascarpone, lemon, mushroom

Pan Seared Flounder
Sauce vierge, summer beans fricassée, fingerling potatoes

Chicken
Beurre monté, ramps, peas, hazelnut

Chatel Farm Ribeye*
Fingerling potatoes, melted leeks, Dijon, tōgarashi, Kewpie Mayo | \$10 supplement

Single*

70

Tempest
Tower*

135

Double*

105

Dessert

Some More
Bailey's chocolate ganache, cookie butter mousse, toasted marshmallow, graham cracker

Orange Rosemary Cream Caramel
Pistachio crumble, crème fraîche whipped cream, rosemary tuile

Brown Butter Peaches
Brown butter cake, warm peach compote, vanilla gelato

Tip the Kitchen Initiative

Tempest Guests,
WE are trying something different.

Here's how it works:

Your receipt will now have a line that reads "Kitchen Tip"

CHOICE: Leaving a gratuity is entirely up to you!
Please do NOT feel obligated.

WORTHY: Kitchen tips should only be awarded for an experience that's worthy

FOR WHO?: All kitchen staff who are working today.
Every contribution will be paid to the kitchen team in addition to their normal pay.

PARTNERSHIP: 5th Street Group ownership will match all Kitchen Gratuity up to \$250 each day.

APPRECIATION: If you are reading this **WE** are thankful you are here.

Thank you for choosing us.

-5th Street Group