



BOURBON N' BUBBLES  
CHARLESTON

SELECT ONE FROM EACH COURSE \$45

Ask about our wine pairing with each course

## FIRST COURSE

PUMPKIN ARANCINI

Risotto, Gruyere, Black Truffle Aioli

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MARINATED OLIVES

Orange and Herb Scented Olives

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CHICKPEA HUMMUS

Classic Pita and Cucumbers

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BRUSCHETTA

Bourbon Sauteed Apples, Creamy Brie, Candied Pecans

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CRISPY TEMPURA SHRIMP

Apricot Habanero Glaze

## SECOND COURSE

PORCINI RAVIOLI

Duck Confit, Brussel Sprouts, Blistered Grape Tomato, Butternut Squash Puree  
Shaved Parmigiano Reggiano

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BEEF MEDALLIONS\*

Seared Beef Medallions, Bourbon Demi Glaze, Caramelized Mushrooms  
Sauteed Carrots, Roasted Garlic Whipped Potatoes, Crispy Onions

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SHRIMP & GRITS

Stone ground SC grits, Poblano Peppers,  
Sweet Onion, Tasso ham Gravy, Creamy Grits

## DESSERT COURSE

SAFFRON BAKERY'S DEATH BY CHOCOLATE CAKE

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BLUEBERRY COBBLER CHEESECAKE

