



Morrison-Clark
Historic Inn & Restaurant

August 13-19, 2018

Restaurant Week Dinner Menu

First Course

Choice of:

Toasted Brussel Sprouts

Gruyere Grit Cake, Pancetta, Garlic Aioli, Red Wine Drizzle

Red & Yellow Watermelon Salad

Micro Greens, Castelvetrano Olives, Pickled Rind, Feta Cheese, Lime Vinaigrette

Butter Lettuce & Hearts of Palm

Roasted Corn, Marinated Tomato, Black Beans, Asparagus, Queso Fresca, Sweet Garlic Vinaigrette

Second Course

Choice of:

Pan Seared Filet of California Sea Bass

Summer Vegetable Gnocchi, Rosemary Butter, Pecorino Romano

Pan Roasted Breast of Free Range Chicken

Toasted Pumpkin Seed & Wild Rice Pilaf, Grilled Asparagus, Crimson Lentil Puree, Huckleberry Emulsion

Carolina Style BBQ Braised Beef Short Rib

Crisped Yukon Gold Potato Galette, Grilled Asparagus,
Lavender Crème Fraiche, Cucumber Slaw

Slow Smoked & Crispy Seared Pork Belly

Belgian Style Waffle, Braised Mustard Greens, Candied Pineapple, Star Anise BBQ

Asparagus & Goat Cheese Risotto

Wild Mushrooms, Baby Candy-Stripe Beets, Pecorino Romano, Madeira Reduction

Third Course

Choice of:

Chocolate Truffle Cake

Dulce Crème Anglaise, Brunoise & Gelato of Strawberry, Whipped Cream

Blackberry Short Cake

Buttermilk Biscuit, Vanilla-Mint Syrup, Crème Anglaise, Whipped Cream

Lemon-Yogurt Cake

Pistachio Dust, Vanilla-Mint Berries, Blueberry Anglaise

\$35 per person plus tax and gratuity
All guests in the party must participate