



Kiki & Rye

Valentine's Evening Prefix Menu

3 courses, complimentary glass of prosecco with raspberry and rose for the ladies

Wood Fired Focaccia with Rosemary, Roasted Dates, and Caramelized Balsamic Onions
Garlic and Chive Butter

1st Course

~ please select one ~

Roasted Cauliflower and Parmesan Soup
Brown Butter Croutons, Chive Crème Fraiche, Fine Herb Oil

Shrimp and Grits
Pan Roasted Carolina Shrimp, Creamy "Grits," Salsa Verde, Poblano and Grilled Onion Hash

Yellowfin Tuna Tartare
Charred Grapefruit, Cucumber, Pickled Jalapeno, Carrot Ginger Vinaigrette

Salad "Lyonnaise"
Frisee, Lardon, Shaved Asparagus, Poached Egg, Warm Bacon Truffle Vinaigrette

2nd Course

~ please select one ~

Wood Fired Filet Mignon
Creamed Spinach, Confit Potato, Roasted Maitake Mushrooms, Au Poivre Sauce

Lobster and Crab Risotto
Butter Poached Lobster, Lump Crab, English Peas, Coal Roasted Corn, Lemon Beurre Blanc

Cast Iron Seared Halibut
Toasted Carolina Gold Rice, Sugar Snap Peas, Sweet and Sour Bok Choy, Thai Curry Broth

Coriander Maple Glazed Duck Breast
Sweet Potato Puree, Charred Broccolini, Date and Apricot Chutney, Duck and Blackberry Jus

3rd Course

~ please select one ~

"SMORES"
Chocolate Ganache, Marshmallow Meringue, Graham Crumble

Raspberry Zabaglione
Fresh Raspberries, Italian Pastry Cream, Bruléed in a Wood Fired Oven

\$65.00 per person
plus tax and gratuity



Valentine's Evening Prefix Menu

3 courses, complimentary glass of prosecco with raspberry and rose for the ladies

Hot Popovers with Bacon Jam and Honey Butter

1st Course

~ please select one ~

Beef Carpaccio "Ravioli"

Ricotta and Lemon Zest, Roasted Chanterelle Mushrooms, Warm Mushroom Tea

Carolina Shrimp

Sweet Corn Risotto, Bacon and Tomato Beurre Blanc, Habanero Jam

Oysters Rockefeller

Braised Swiss Chard, Gruyere Crema, Pernod, Parley Crumbs

Winter Chopped Salad

Kale, Shaved Brussel Sprouts, Roasted Butternut, Candied Pecans, Apples,
Pomegranate Seeds, Goat Cheese, Maple Vinaigrette

2nd Course

~ please select one ~

Pan Roasted Filet Mignon

Potato au Gratin, Winter Asparagus, Mushroom Bordelaise

Nantucket Lightship Scallops "Piccata"

Creamy Lemon and Caper Sauce, Carolina Rice, Brussel Spout Leaves

Cast Iron Seared Halibut

House Made Gnocchi, Winter Greens, Tomato Basil Butter

Slow Roasted Pork Osso Bucco

Garlic and Thyme Polenta, Pork Jus, Matchstick Carrots, Horseradish Gremolata

3rd Course

~ please select one ~

Chocolate Pot de Crème

Fresh Whipped Cream, Raspberries

Blueberry, Almond and Lemon Pound Cake

Fresh Whipped Cream, Blueberry Coulis

\$65.00 person
plus tax and gratuity