

ASPEN GRILLE

FRESH CAROLINA CUISINE

2025 VALENTINE'S DAY PRIX FIXE MENU

FIRST COURSE

Mocha Lamb Lollipops

Chocolate Port Demi-Glace
Pistachio Mint Gremolata

Scallop Cake Souffle

Tomato, Scallions, Lemon Beurre Blanc
"If You Know You Know"

Japanese A-5 Wagyu Striploin Tartare

Crispy Sushi Rice, Roasted Garlic Aioli, Aged Soy Sauce, Avocado, Jalapeno

Le Petit Seafood Flight

Tuna Poke-Tini, Oyster on the ½ Shell, & Colossal Shrimp Cocktail

Truffle Soy Vinaigrette, Wonton Crisps, Avocado
Pear Prosecco Mignonette, Spicy Cocktail Sauce

SECOND COURSE

Caesar Salad

Romaine Hearts, Caesar Dressing, Shaved Parmesan, Brioche Croutons

Wedge Salad

Gorgonzola, Grape Tomatoes, Applewood Smoked Bacon, Raw Buttermilk Blue Cheese
Dressing

THIRD COURSE

Chilean Seabass

Lump Crab, Basmati Rice, Grilled Asparagus, Champagne Beurre Blanc, Basil Oil

U-10 Scallops & Red Wine Braised Short Ribs

Wild Mushroom Truffle Risotto, Roasted Baby Carrots, Pearl Onions, Braising Jus

Surf & Turf

USDA 6oz. Prime Filet, 8oz. Cold Water Lobster Tail, Grilled Asparagus,
Garlic Whipped Potatoes, Hollandaise Sauce

18 oz. USDA Prime Kansas City Strip

Grilled Broccolini, Duck Fat Roasted Potatoes, Brandy Peppercorn Cream Sauce

10oz. Japanese A5 Wagyu Striploin (+\$49 upgrade)

Grilled Broccolini, Duck Fat Roasted Potatoes

FOURTH COURSE

Chef's Selections of Dessert & Champagne

\$139 ++ PER PERSON