

≈ First ≈

Sapphire Caesar Salad

Mustard Pancetta Brioche, White Anchovy Butter & Toasted Quail Egg
9.

Benne Speckled Calamari & Toasted Coriander Pesto

Pickled Yam, Fresh Horseradish & Roasted Macadamia Nuts
14.

Jumbo Lump Crab Cakes & Puree de Chou-Fleur

Watercress Salad, Three Mustard Cream & Coral
18.

Roasted 'Canoe' Cut Bone Marrow Gratinée & Fried Oysters

Caper Berry Crème Fraiche, Slow Grilled Shallot & EVOO
19.

Painted Plate, Baby Lettuces & Grilled Ricotta Cream Bread

Firecracker Vinaigrette, Toasted Pine Nuts, Clemson Blue & Lardons
9.

Seared Grade "A" Foie Gras & Fennel Confit Glacier

Rosemary Custard, Lemon Bisquit & Pecan Brittle
21./19.(Naked)

Braised Sapelo Island Clams & Lacquered Pork

Compressed Spicy Sweet Potato Broth, Charred Celery & Black Vinegar Spike
19.

Oxtail Bolognese & Crisp Nantucket Diver Scallop

Tagliatelle, Rocket Oil & Shaved Aged 'Viejo' Manchego
15.

≈ Main ≈

Benne Encrusted Local Black Grouper

Jasmine Rice, Wok Seared Seasonal Vegetables, Sesame Paint & Sweet Soy
37.

** Rice Encrusted Tuna 'Mignon' & Carolina 'Gold' Rice Grits **

Pickled Baby Roots, Ponzu & Coriander
38.

Roasted 'Ashley Farms' Chicken Breast with Brie & Arugula

Mashed Cauliflower, Crispy Parisienne Potato & Roasted Tomato Butter
26.

** Garlic Seared Magret Duck Breast & Sweet Potato Hash **

Crispy Onions, Black Vinegar Demi & Celery Leaf
36.

** Grilled Cherry Point Swordfish & White Truffle Butter **

Frites, Lemon, Mustard Greens & Fines Herbs
37.

** Grilled (16oz) NY Strip Loin & Pulled Braised Kobe Oxtail **

Arugula Whipped Golden Potato, Melted Tomato & Wild Mushroom Demi
43.

Sapphire Grill Bouillabaisse

Grilled Lemon Cream Bread, Rouille, Fennel & Saffron
37.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



Prime Meats, Fowl & Poultry

- ** New York Strip (16oz) 38.**
- ** Tenderloin (12oz) 42.**
- ** Double Cut Pork Loin (12oz) 23.**
- ** Ashley Farms Chicken 22.**
- ** Colorado Lamb Rack (When Available) MP**
- ** Magret Duck Breast (12oz) 32.**

Seafood

- ** Wild Salmon 23.**
- ** Black Grouper 33.**
- White Shrimp 25.
- ** Diver Scallops 36.**
- ** Tuna Mignon 35.**
- ** Cherry Point Swordfish 34.**

Sauces

- Spicy Tartar
- Sweet Soy & Wasabi
- Wild Mushroom Demi
- Spring Savory Demi
- White Truffle Butter
- Eggplant Caviar
- EV Olive Oil

Sides

(8. each)

- Carolina 'Gold' Rice Grits
- Crispy Onions
- Melted Tomato
- Wok Seared Vegetable
- Potato Chevre Gratin (2)
- House Whipped Potato
- Grilled Jumbo Asparagus

Exotic Salt Sampler

14.

**** Six Course Chef's Tasting ****

Market Price

Three Course Vegetable Tasting

Market Price