

Happy Valentine's Day 2012



Dick Elliott, Owner
John St. John, General Manager
Ramon Taimanglo, Chef
and the
High Cotton Charleston Team



THREE-COURSE PRIX FIXE \$50

LOVE POTIONS AND VALENTINE'S WINE

BATASIOLO MOSCATO D'ASTI ROSE NV, Piedmonte, Italy \$9/45

"THE CHOCOLATE BLOCK" RED BLEND South Africa, 2010 \$12/60

VALENTINE'S CHOCOLATE MARTINI Vodka, Godiva Chocolate Liqueur,
Crème de Cocoa, chocolate rim \$8



APPETIZERS

LOCAL CRAB BISQUE

English peas

ICEBERG WEDGE

apple smoked bacon, fried green tomatoes, buttermilk blue cheese, tarragon vinaigrette

HIGH COTTON CLASSIC CAESAR

sourdough croutons, parmesan, traditional dressing

BUTTERMILK FRIED OYSTERS

arugula, Green Goddess dressing

SMOKED SALMON

shaved fennel, red onions, blood orange vinaigrette, whipped goat cheese, ciabatta

BLUE LUMP CRAB GRATIN

herb bread crumbs, parmesan cream, grilled brioche

AMERICAN WAGYU BEEF CARPACCIO

pickled shiitake mushrooms, capers, soft poached egg, toast points



ENTRÉES

SKILLET-ROASTED GOLDEN TILE FISH

crispy yuca root, rock shrimp, pineapple butter, jalapeño-basil relish, mizuna

SEARED SEA SCALLOPS

butternut squash tart, red bell pepper purée, spiced whipped cream, chives

SEARED MONKFISH

chorizo, fennel, gigante beans, roasted tomatoes, saffron fumet

RED WINE BRAISED BEEF SHORT RIBS

roasted root vegetables, Bordelaise sauce

GRILLED DENVER LEG OF VENISON

cider braised seckel pear, swiss chard, toasted hazelnuts, whole grain mustard cream

ROASTED DUO OF LAMB PORTERHOUSE

fava beans, baby carrots, savoy, greek yogurt, pistachio pesto

CLASSIC FILET MIGNON OSCAR

crab meat, asparagus, béarnaise,
mascarpone grits cake, spinach purée



DESSERTS

CHOCOLATE MUD PIE

raspberry mousse, lavender sabayon

WHITE CHOCOLATE RASPBERRY SOUFFLÉ

raspberry sorbet

GRAND MARNIER CRÈME BRÛLÉE

candied orange, fresh fruit

SOUTHERN APPLE PIE

cornbread streusel topping, cinnamon ice cream