

Charleston
RESTAURANT
WEEK

SEPTEMBER 6th 17



5 Church Charleston

32b North Market St.
Charleston, SC 29401

(843) 937-8666

5churchcharleston.com

3 COURSES FOR \$35

FIRST COURSE

Select One

Nagoya Tebasaki, fermented black bean marinade, sesame seeds, shishito peppers

Local Squash Soup, Italian sausage, crème fraîche, pickled Fresno chilies

Ahi Tuna Poke*, scallion rice, hoisin, coconut, pineapple, pinon, pickled jalapeño

Local Fruit Salad, Oak and Red Bibb lettuce, candied pecans, local chèvre, kiwano green goddess

MAIN COURSE

Select One

Braided Ravioli, garlic tomato sauce, manchego

Braised Short Rib, sunchoke, beech mushroom, bok choy, pear relish, crispy onions, blackberry jus

Pan-Roasted Pork Tenderloin, green gnocchi, sweet and salty apples, brown sugar mustard jus

Fresh Tagliatelle, lamb sugo, English peas, mint, ricotta, micro snow peas

Local Fish, asparagus-crusting, miso, local corn, pistachio, heirloom tomatoes, basil pistou (\$6 supplement)

C.A.B. Filet Mignon*, Yukon latke, Dijon melted leeks, Bordelaise (\$7 supplement)

Prime Dry-Aged "60 Second NY Strip"*, carrot purée, parsnip, crispy Yukons, local baby zucchini, brandied demi-glace (\$8 supplement)

DESSERT

Select One

S'mores Trifle, fudge brownie, graham cracker streusel, milk chocolate sauce, marshmallow fluff

Creamsicle Bombe, orange mousse, shortbread cookie, pineapple carpaccio, blackberry coulis

Nutella Peanut Butter Tart, strawberry gélee, strawberry compote

Coconut Mousse, passion fruit curd, flourless chocolate cookie, apricot mango puree, coconut pistachio tuile, caramelized banana

Chef's Selection Sorbet

Optional Wine Pairings

\$6 per course or \$15 for three courses

**This item may be undercooked. Consuming raw or undercooked to order meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Book Your Reservations

www.5ChurchCharleston.com or 843.937.8666

CLICK HERE *to* MAKE A DATE WITH *DELICIOUS*