

Charleston
RESTAURANT
WEEK

SEPTEMBER 6th - 17



DRAWING ROOM

Drawing Room

19 Vendue Range
Charleston, SC 29401

(843) 577-7970

www.drawingroomrestaurant.com

3 COURSES FOR \$40

Wine Pairing Flight \$25

FIRST COURSE

Choice of:

Butter Poached Shrimp

william deas' shrimp soup | charleston sercial madeira | chive chantilly

Hearts of Palmetto Salad

butter lettuce | tomatoes | avocado | olives | pickled onions | citrus mojo vinaigrette

Country Ham Carpaccio *

shaved tennessee ham | apple butter | peppercress salad | black pepper gelee

Pan Fried Quail

king trumpet mushrooms | country ham | madeira - red eye jus | cracked nostrale bog

SECOND COURSE

Choice of:

Bacon Wrapped Pork Tenderloin *

hominy posole | smoky broth | vegetable crudo | farm egg

Today's Catch

selection and pairings based on seasonal availability

Carolina Gold Rice Pirlou

pan seared grouper | jumbo shrimp | lump crab | lobster | saffron butter sauce

Braised Beef Shortrib

olive oil potato puree | porcini jus | creamed collards

THIRD COURSE

Choice of:

Red Velvet Elvis

red velvet cake | roasted banana semi fredo | nashville hot chocolate | benton's bacon-runner peanut brittle

Blueberry Clafoutis

lemon curd | preserved citrus

Vanilla Rice Pudding Brulee

bourbon poached peach | blood peach melba | almond

Menu may change based on availability of seasonal ingredients.

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