

FIRETOWER

DINNER



SMALL PLATES

SWEET ONION SOUP

Aleppo Croutons and Chive Oil

PAINTED HILLS BEEF CARPACCIO

Pickled Shallots, Dilly Beans, Olive Oil Crackers,
Roasted Garlic Aioli and Mixed Herb Salad

SIMPLE GREEN SALAD

Shaved Vegetables, Herbs and Sherry Vinaigrette

SPRING PEA SALAD

Brebis Yogurt, Green Peach, Boiled Peanuts, Charred
Jalapeño and Lemon

SHAVED CAUIFLOWER SALAD

Colatura, Green Onions, Celery, Lemon, Marcona
Almonds and Calabrian Chili

PLANCHA SEARED OCTOPUS

Brussels Sprouts, Grapefruit Chimichurri,
Calabrian Chili, Kohlrabi and Fumet

ROASTED MAITAKE

Celery Root, Citrus Reduction and Crispy Farro

SOUTH CAROLINA QUAIL

Strawberries, Shaved Fennel, Crème Fraîche,
Horseradish Vinegar and Cilantro



MAINS

CRISPY CHICKEN THIGH

Sea Island Rice Peas, Preserved Mushroom, Kale,
Confit Potato, Roasted Chicken Broth,
Herbs and Chili Oil

SEARED HANGER STEAK

Whipped Potato, Kale, Red Wine Beet Purée and
Smoked Beef Glacé

THAI MUSSELS

Cilantro, Ginger, Jalapeño, Coconut and Lime
Served with Charred Bread

POTATO GNOCCHI

Pickled Golden Beets, Pecorino, Ricotta,
Pistachio and Cider Truffle Vinaigrette

ROASTED MUSHROOM AND WALNUT BOLOGNESE

Lumache, Pecorino, Parsley and Lemon

ROASTED PORK TENDERLOIN

Smoked Mushroom, Charred Cabbage,
Carolina Gold Rice, Fennel and Parmesan Broth

SEARED GULF GROUPER

Farro Verde, Pickled Carrots, Romanesco, Benne,
Lime and Herbs



DESSERTS

CLASSIC CHEESECAKE

Ginger Snap Crust and Marinated Strawberries

GRAPEFRUIT CAKE

Honey Pickled Citrus, Italian Meringue
and Candy Hazelnuts

SOURDOUGH CHOCOLATE CHIP COOKIE

Milk Jam and Sea Salt

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

