

Saluda's

Valentine's Day Menu

\$75 per person

Choose one item per course

**Please note: Menu is subject to change prior to Valentine's Day*

Appetizer

Raw Oysters

Prince Edward Island oysters on the half shell, house cocktail sauce, champagne mignonette

Fried Green Tomatoes

Smoked cheddar and gouda pimento cheese, Dijon honey mustard, fresh herb puree

Crispy Pork Belly

Cumin & brown sugar roasted pork belly, caramel apple slaw, pickled sour cherries, molasses & apple cider vinegar glaze

Seared Ahi Tuna

Chef's Preparation

**Vegan appetizer available by request*

Soup & Salad

Lobster Bisque

Sourdough croutons, goat cheese

House Salad (V)

FGF mixed greens, carrot ribbons, granny smith apple, pickled beets, smoked pecans, cranberry-lime vinaigrette

Iceberg Wedge Salad

Iceberg lettuce, champagne-blue cheese dressing, house smoked bacon, gorgonzola, smoked tomato chutney, green onion

Entrees

Pan Seared Halibut

Pan seared Halibut, Adluh stone-ground grits, sautéed broccolini, basil beurre blanc, lump crab & sweet pepper salad

Filet Mignon au Poivre

Grilled filet mignon, Asiago-shallot mashed potatoes, grilled asparagus, bourbon & black truffle au poivre

Surf & Turf Fettuccine

House-made fettuccine, Maine lobster & beef tenderloin, red onion, peppadew peppers, spinach, sambuca cream

Butternut Squash Filet (V)

Olive oil confit butternut squash, fregola sarda with shallot, kale & peppadew peppers, honey roasted rainbow carrots, basil pesto

~Take home dessert favors courtesy of Saluda's~

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

Executive Chef ~ Josh Rogerson

Saluda's sources ingredients from local farmers and is proud to serve products from Adluh, City Roots Congaree Milling Company, Certified Angus Beef, FGF, Rawl's Farm, and many more.

Cocktails

Be My Valentini 9

Tito's, Van Gogh Acai-Blueberry, Pama liqueur, sour, cranberry

Bourbon & Spice 10

Maker's Mark, housemade winter spiced syrup, house bitters, house cherry

Sweetheart Sangria 9

Pinot Noir, Bacardi Dragonberry, ginger & cinammon, pineapple, orange juice

Secret Admirer 10

Ketel One Peach botanical, lemon, cardamom, St-Germain, sparkling wine

Love on the Rocks 9

SC Bulrush Gin, housemade ginger syrup & lavender bitters, tonic

Sparkling & Rose'

Santa Margherita, Prosecco, Italy 11

Rose d'Or, Brut Rose', Bordeaux 11

Roederer Estate, Brut, Sonoma 12

Domaine la Colombe, Rose' 9

Movendo, Moscato, California 8

White Wines

Pine Ridge, Chenin Blanc/Viognier 9

Ruffino, Pinot Grigio, Italy 9

Trimbach, Pinot Blanc, Alsace 11

Honig, Sauv Blanc, Napa 10

DeLoach, Chardonnay, CA 10

Sonoma-Cutrer, Chardonnay, CA 12

Red Wines

DeLoach, Pinot Noir, California 10

King Estate, Pinot Noir, Oregon 14

MDZ, Malbec, Argentina 8

Corvidae, Syrah, Washington 10

Unshackled, Red Blend, Cali 13

Brancaia, Super Tuscan, Italy 12

Simi, Cabernet, Alexander Valley 12

St. Supery, Cabernet, Napa 16

Draft Beer

Columbia Craft, Lager 7

Steel Hands, Tropical IPA 8

Cigar City, Jai Alai IPA 8

Steel Hands, Pecan Ale 7

Green Man, Porter 7

Terrapin, Chocolate Stout 7

Craft Beer

Westbrook, White Thai 6

Yuengling, Lager 5

Sweetwater, 420 5

Wicked Weed, IPA 7