



# Black Bass Hotel

## RESTAURANT WEEK

Soup of the Day

Smoked Seafood Corn Chowder

Artisan House Mix

Baby lettuces, orange segments, candied walnuts, hard-cooked egg and sliced red onions;  
with a strawberry-rhubarb dressing

Baby Spinach Salad with Warm Portobello Mushroom  
Balsamic vinaigrette, goat cheese and toasted almonds

Quinoa and Kale Salad

With cucumbers, tomatoes and mint



Pork Belly Confit

Sweet potato caramel, sorghum butter and toasted pepitas

Barbequed Chicken and Refried Black Bean Quesadilla

With Monterey Jack cheese, roasted tomato salsa and buttermilk drizzle

Salt and Peppered Crispy Squid

With shallot, garlic and sweet pepper cracklings

Jumbo Lump Crab Cake

With roasted red pepper beurre blanc and fresh basil coulis

Seared Asparagus with Tasso Ham

In a Creole Meuniere with Locatelli cheese



Charleston Meeting Street Crab, *Our Signature Dish*

Classic au gratin with reduced cream, sharp cheddar cheese and sherry

Ginger Crusted Salmon Fillet

With celery root purée, smoked tomato coulis and arugula salad

Miso Glazed Cod

With sautéed edamame, peppers and shiitake mushrooms in an Asian vinaigrette

Pan Seared Barramundi

With white bean purée, sundried tomato tapenade and roasted red pepper sauce

Grilled Hanger Steak

Creamy polenta, charred asparagus and red peppers with balsamic reduction

Ancho Glazed Grilled Pork Chop

With sweet potato purée and roasted pineapple salsa

Seared Duck Breast and Duck Confit

With butternut marmalade and wild rice pilaf

House-Made Wild Mushroom Ravioli

With smoked garlic and rosemary cream



Coconut Panna Cotta

With rum-infused pineapples and lime foam

Mocha Torte

Flourless chocolate torte, coffee Kahlua gelée

Strawberry Shortcake

Vanilla cake, strawberry mousse, vanilla ice cream

Prix Fixe \$35.00 per person

Dinner Hours 4:30 - 9:00 pm