

HARBOUR TOWN GRILL

at The Sea Pines Resort

VALENTINE'S DAY 2012

Served Nightly 5 – 9 pm | Saturday, February 11 — Tuesday, February 14

The full dinner menu is available in addition to the Valentine's Day Specialty Menu.

FIRST COURSE

Oyster Shooter in Smokey Rose Water | Mussels with Fennel & Garlic-Tomato Broth | Cumin-crusted Scallop with Chocolate Mole

Wine Pairing: S.A. Prüm "Essence" German Riesling 2001

SECOND COURSE

Silken Corn & Crab Bisque

Lump Crab | Country Ham | Fried Sage

Wine Pairing: Greg Norman Estates Chardonnay 2010

ENTRÉE SELECTIONS

Bacon-Basil Wrapped Lobster Tail & Beef Tournedos

Dill Parmesan Lace | Raspberry Demi | Alouette Whipped Potatoes | Grilled Asparagus

Wine Pairing: Kendall-Jackson Vintner's Reserve Pinot Noir 2009

— or —

Herb & Goat's Cheese Crusted Half Rack of Lamb

Eggplant Bread Pudding | Caramelized Onion Jam

Wine Pairing: Greg Norman Estates Cabernet Merlot 2008

BANANA TRIO

Banana Rosette with Chocolate Soup | Elvis Biscuit | Deconstructed Banana Pudding

Wine Pairing: Segura Viudas Brut Reserva Cava (Sparkling Wine)

4 Course Specialty Dinner \$57

with wine pairing \$78

3 Course Specialty Dinner \$48

with wine pairing \$66

Reservations are suggested. Please call 843.363.8380 or visit opentable.com.

Wine pairings feature 4 ounce pours. Sales tax & gratuity are not included.

Special promotions & discounts are not valid on Valentine's Day.