

# OYSTER DAYS WINE DINNER

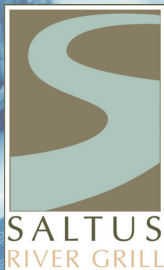
7 pm Tuesday, Sept. 27, 2011

\$50 per plus tax & gratuity

Reservations: (843) 379-3474

or [saltus@hargray.com](mailto:saltus@hargray.com)

*Celebrate the bounty of the harvest.*



[www.saltusrivergrill.com](http://www.saltusrivergrill.com) or [www.facebook.com/saltusrivergrill](http://www.facebook.com/saltusrivergrill)  
802 Bay St., Beaufort, SC

# OYSTER DAYS WINE DINNER

7 PM TUESDAY, SEPT. 27

*Welcome Wine (passed)*

Raw Local Oysters on the Half Shell  
with Green Apple Gelee

*Trapiche Extra Brut*

*First Course:*

BBQ Glazed Salmon Belly, Cornmeal Blini,  
Horseradish Creme Fraiche,  
Pickled Mustard Seeds

*Glazebrook Sauvignon Blanc*

*Second Course:*

Meyers Ranch Top Sirloin Cooked Sous Vide,  
Carolina Gold Croquette, Sweet Onion Soubise,  
Fines Herbs Salad

*Broquel Malbec*

*Third Course:*

Bacon Butter Cream Chocolate Layer Cake,  
Bacon-Maple Ice Cream, Cherry Syrup

*Santi Moscato*

Wines paired & presented by Celia Strong

Lantz P. Price — Owner

Chip Dinkins - Director of Operations

Brian Waters — Executive Chef

Tony Otero - General Manager

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