



Chef Cindy Wolf prepares a seasonal cuisine; taking advantage, weekly, of the wonderful bounty of the local farmer's market and food purveyors. Specific menu preparations will be suggested in the days leading up to your event, the prix fixe menus below are offered for your consideration.

The Pinckney

A three-course menu; it begins with one of Chef Wolf's soups, followed by a savory mid-course. Each guest will then have a choice of meat or fish, with the preparation varying according to the season.

Dessert is included.

\$89++ per person

The Tradd Street

A four-course, low Country inspired menu of Chef Wolf's favorites.

Guests begin with one of the chef's signature soups, followed by a compositional salad course. The third course is seafood; the preparation varying with the seasons. This is followed by a choice of meat or game.

Dessert is included.

\$101++ per person

The Savoy

A five-course celebration of the classic French menu; it highlights Chef Wolf's seasonal preparations.

The menu begins with a rich soup. Your next course is savory, followed by a cool palate cleanser.

Fourth course is fish or shellfish. This is followed by a choice of meat or game.

Dessert is included.

\$121++ per person

The Wolf

Chef Cindy Wolf's lavish, seven-course menu of the moment.

This fantastical indulgence of seasonal cuisine is perfect for an intimate group or celebratory affair.

The sommelier would be delighted to work intimately with you to select wines for the evening.

Details are available upon request.

\$165++ per person

The *Pinckney*, *Tradd Street*, and *Savoy* menus include a chef's selection of hors d'oeuvres to be enjoyed during the pre-dinner reception.

All menus are inclusive of tea and coffee service.
(Other beverages, tax and gratuity are additional).

A selection of artisanal cheeses is available as a \$12 supplement to any of the menus noted above.

The chef is pleased to tailor one of the above prix fixes to suit larger events.





CHEF CINDY WOLF PREPARES A SEASONAL CUISINE;
SPECIFIC MENU PREPARATIONS WILL BE SUGGESTED IN THE DAYS LEADING UP TO YOUR EVENT.
THE SAMPLE MENU BELOW OFFERS AN ILLUSTRATION OF THE CHEF'S RECOMMENDATIONS.

The Pinckney

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Winter 2012

Hors d'oeuvres

Beef Empanadas
Crispy Cornmeal Crusted Oysters
Gougères

First Course

Butternut Squash and White Bean Soup

Second Course

Crispy Grit Cake, Chanterelle Mushrooms, Red Wine Reduction

Third Course

Grilled Beef Tenderloin, Warm Potato Salad, Bacon, Chive, Chimichurri
Or
Pan-Seared Creole Rubbed Norwegian Salmon, Tabasco Scented Rice, Tomato Beurre Blanc

Dessert

Chef's Selection from Day's Menu

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Freshly Ground & Brewed Coffee & Decaf

Menu is shown as \$89++ per guest, to include tea & coffee service.
(Other beverages, tax & gratuity are additional.)

The chef is pleased to tailor the *Pinckney* to suit larger events.





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The Tradd Street

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Winter 2012

Hors d'oeuvres

Cheddar Pennies with Country Ham Mousse
Shrimp Beignets with Basil Mayonnaise
Black Bean Cakes with Crème Fraîche

First Course

Charleston She-Crab Soup, Manzanilla Sherry, Lump Crab

Second Course

Southern Chopped Salad: Romaine Lettuce, Hearts of Palm, Haricots Verts, Raspberry Chive Vinaigrette

Third Course

Heads-On Shrimp and Real Grits: Sautéed Shrimp Finished in the Pan with Andouille Sausage,
Tasso Ham & Fresh Butter; Creamy Grits

Fourth Course

Pork Tenderloin, Hoppin' John, Fried Green Tomato, Whiskey Sauce
Or
Benne Seed Encrusted Fried Chicken, Spoonbread, Butterbeans

Dessert

Chef's Selection from Day's Menu

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Freshly Ground & Brewed Coffee & Decaf

Menu is shown as \$101++ per guest, to include tea & coffee service.
(Other beverages, tax & gratuity are additional.)

The chef is pleased to tailor the *Tradd Street* to suit larger events.





CHEF CINDY WOLF PREPARES A SEASONAL CUISINE;
SPECIFIC MENU PREPARATIONS WILL BE SUGGESTED IN THE DAYS LEADING UP TO YOUR EVENT.
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The Savoy

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Winter 2012

Hors d'oeuvres

Gougères
Crispy Cornmeal Crusted Oysters
Goat Cheese and Avocado Mousse Canapé

First Course

Rich Lobster Soup with Curry

Second Course

Wild Rockfish Ceviche with Cilantro, Red Onion and Chiles

Third Course

Goat Cheese Flan, Mushroom Fricassée,

Fourth Course

Pan-Roasted Turbot, Carrot Puree, Pan Seared Foie Gras

Fifth Course

Grilled Lamb Tenderloin, Roasted Parsnips, Celeriac, Carrots, Red Wine Reduction
Or
Pan-Roasted Magret Duck Breast, Cauliflower Gratin, Local Apple & Walnut Salad

Après

Le Gariotin-light, fresh, tangy (Alvignac)
&
Mignardise

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Freshly Ground & Brewed Coffee & Decaf

Menu is shown as \$121++ per guest, to include tea & coffee service.
(Other beverages, tax, & gratuity are additional.)

The chef is pleased to tailor the *Savoy* to suit larger events.





CINDY WOLF'S LAVISH, EIGHT-COURSE MENU OF THE MOMENT IS PERFECT FOR AN INTIMATE GROUP
AND IS OFFERED AT HER DISCRETION

The Wolf

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Winter 2012

Amuse Bouche

American Ossetra Caviar, Potato Blinis

First Course

Bigeye Tuna Tartare, Cucumber, Chives, Lemon

Second Course

Rich Lobster Soup with Curry

Third Course

Scottish Smoked Salmon, Crispy Potato, Cucumber, Crème Fraîche

Fourth Course

Calamari and House-Made Pork Sausage Risotto, Arugula Oil

Fifth Course

Pan Roasted Turbot, Tiny Capers, Lemon Brown Butter

Sixth Course

Grilled Gunpowder Farm Buffalo Tenderloin, Creamy Polenta, Oyster Mushrooms, Crispy Shallots

Seventh Course

Lingot d' Quercy and Arugula Salad

Dessert

Chef's Selection from Day's Menu

Freshly Ground & Brewed Coffee & Decaf

Menu is shown as \$165++ per guest, to include tea & coffee service.

(Other beverages, tax, & gratuity are additional.)

