

VALENTINE'S DAY AT THE PUMP HOUSE

love at first bite.

three course prix fixe menu | february 14, 2024
\$75 per person (tax & gratuity not included)

FIRST COURSE

SMOKED OYSTER CHOWDER

bacon lardons | rosemary | fennel | lemon herb oil | puff pastry

CHOPPED WEDGE SALAD | gf

bacon | gorgonzola | egg | grape tomatoes | red onion | roasted poblano ranch

CITRUS ROASTED BEET SALAD | gf+v

green onion yogurt | honey marinade | mint | dandelion greens | lemon | olive oil

FRIED GREEN TOMATOES | v

cracker meal | house-made pimento cheese | tomato jam | roasted poblano ranch

LUMP CRAB CAKES

kohlrabi slaw | creole remoulade | chili oil | charred lemon

SECOND COURSE

SHRIMP & ANSON MILLS GRITS

jumbo white shrimp | heirloom white corn grits | roasted sweet peppers | tasso ham |
creole style white wine cream sauce

SURF & TURF* | gf

petite filet mignon | creole barbeque shrimp | whipped potatoes | asparagus | cajun lobster sauce

GRILLED PORK CHOP*

hoppin' john rice | crisp okra | apple bourbon gastrique

SLOW BRAISED SHORT RIB | gf

sweet potato purée | crisp brussels sprouts | short rib jus | chimichurri

MUSHROOM POT PIE | v

roasted mushrooms | leeks | potatoes | herbed mushroom velouté | puff pastry crust

THIRD COURSE

STRAWBERRY 'SHORTCAKE' | v

vanilla genoise | strawberry compote | strawberry crèmeux | strawberry coulis | shortbread crumble

COCOA CAKE | v

chocolate ganache | pistachio chantilly | mulled red wine glaze

pump house favorites in red

gf | gluten free v | vegetarian

*this item may contain raw or undercooked animal derived foods. consuming undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.