

RICK ERWIN'S

CLEMSON

**RESTAURANT  
WEEK** SOUTH CAROLINA  
JAN 13-23, 2022

**\$45 MENU**

*Choose one from each course*

**FIRST COURSE**

**Butternut Squash Bisque**  
*pumpkin seeds, crème fraîche, balsamic glaze*

**Southern Cobb Salad**  
*romaine, heirloom tomato, cucumber,  
hard-boiled egg, grilled chicken, bacon,  
buttermilk ranch, bleu cheddar cheese*

**Mozzarella En Carozza**  
*mozzarella, ricotta, parmesan,  
tomato pomodoro, basil pesto*

**SECOND COURSE**

**Bourbon Glazed Pork Chop**  
*braised red cabbage, bacon scallion whipped  
potato, mustard sauce*

**Char-Broiled Swordfish**  
*warm couscous salad, roasted red pepper relish,  
burnt eggplant purée*

**Whole Roasted Cauliflower**  
*quinoa, pickled herb salad, tahini dressing*

**Surf & Turf**  
*4oz filet and NOLA shrimp,  
whipped potatoes, seasonal vegetable*

**DESSERT COURSE**

**Carrot Cake**  
**Warm Brownie a la Mode**  
**Eggnog Crème Brûlée**

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