



**Restaurant O**

116 S. Main St.  
Greenville SC

Dinner, Monday - Saturday  
Reservations: 864.331.0007

www.restauranto.com

**Dinner Menu**

Thank you for joining us for dinner tonight. It is our goal to serve you the finest quality food available anywhere, cooked to your preference and served to you with the utmost of sincerity and attention to detail. The culinary team has created some great seasonal items for you. We hope you enjoy eating them as much as we enjoy preparing and serving them!



**Chef's Three Course Tasting Menu**

38 per person

**Course One**

(choice of one)

**Sweet Pea Soup**

Pickled Shallots, Smoked Kurubota Bacon  
Split Creek Farms Goat Creme Fraiche

**Seared Jumbo Sea Scallops**

Popcorn Cream, Cocoa Nibs  
Almond Oil, Wasabi Emulsion

**Hoisin Glazed Quail**

Grilled Eggplant-Shiitake Cannelloni, Citrus Confit  
Cranberry-Anise Bigarade, Ginger Emulsion

**Course Two**

(choice of one)

**Ahi Tuna Trio**

Confit, Radish, Citrus Vinaigrette, Fines Herbs  
Grilled, Smoked Tomato, Corn-Saffron Ragout  
Tartare, Caper Berries, Preserved Lemon Aioli

**Duo of Duck**

Sous Vide Duck Breast, Braised Red Cabbage, Crackling, Sage

Leg Confit, Sweet Potato Knish, Blackberry Compote

**Roasted Lamb Loin**

Grilled Eggplant, Fennel Puree, Sriracha  
Fingerling Potatoes, Pine Nut-Sultana Compote

**Course Three**

(choice of one)

**Apple Spice Cake**

Maple Thyme Syrup, Candied Pecans, Buttermilk Gelato, Apple Relish

**Tahitian Vanilla Bean Crème Brûlée**

Rosemary-Ginger Butter Cookie

**Citrus Panna Cotta**

Blood Orange Gelee, Blueberry Compote  
Pumpkinseed Croquant

**Ala Carte Menu**

**Appetizers**

**Jumbo Black Tiger Shrimp Cocktail 15**

Traditional Horseradish Cocktail Sauce

**Seared Hudson Valley Foie Gras 18**

Applewood Smoked, Blueberry Brioche  
Maple Gastrique, Green Apple Sorbet

**P.E.I. Mussels 8**

Chorizo, Vermouth, Dried Olives  
Smoked Paprika, Grilled Pita

**Ricotta Gnocchi 8**

Split Creek Farms Fromage Blanc, Sweet Peas  
Watauga Country Ham, Shaved Fennel

**Fried Calamari 9**

Spicy Sambal Aioli, Sweet Soy, Scallion

**Oysters on the Half Shell 2 Each**

Traditional Cocktail Sauce

**Cheese Selection 13**

Midnight Moon - Goat - California - Fig Compote  
Bica - Sheep, Cow, Goat - Portugal - Green Apple  
5 Spoke Tumbleweed - Cow - Pennsylvania - Quince {Paste  
Valdeon - Cow, Goat - Spain - Port Gelee

**Soups and Salads**

**Creamy Blue Crab and Sweet Onion Soup 7**

**Iceberg Wedge 7**

Beefsteak Tomatoes, Applewood Smoked Bacon  
Blue Cheese Dressing

**Isbell's Organic Field Greens 7**

Smoked Duck Breast, Blackberry Vinaigrette, Citrus Confit, Pecan Streusel

**Restaurant O Caesar Salad 7**

Romaine Lettuce, Garlic Croutons, Shaved Parmigiano-Reggiano

**1650 Degrees**

**Snake River Farms American Kobe Flat Iron Steak 28**

**16 oz. New York Strip 27**

**9 oz. Filet Mignon 29**

**16 oz. Prime Ribeye 34**

**7oz. Cold Water Lobster Tail 32**

**Springer Mountain Farms Chicken Breast 15**

**14 oz. Herb Crusted Veal Chop 28**

**Accompaniments**

Gruyere Creamed Spinach – 5

Roasted Pumpkin-Mascarpone Risotto – 4

Asparagus in Lemon-Thyme Butter Sauce – 5

White Cheddar-Herb Mashed Potatoes – 4

Haricot Verts With Smoked Bacon And Onions – 4

Truffled Cheddar Macaroni And Cheese – 5

Cabernet Braised Mushrooms – 5

Beer Battered Onion Rings – 4

Baked Idaho Potato – 4

**Surf And Turf**

Add the Following to any of the above or Chef's Feature

6oz. Maine Lobster Tail Broiled or Batter Fried 18

Jumbo Black Tiger Shrimp – Grilled or Scampi 15

Crab Cake Surf 11

**Chef's Features**

**Grilled Atlantic Salmon 22**

Pineapple-Mustard Glaze, Curried Jasmine Rice, Napa Cabbage Slaw, Lobster Nage

**Sauteed Red Grouper 24**

Roasted Cauliflower, Romesco Sauce, Herbed Mashed Potatoes, Sherry Cream

**Almond Crusted Scallops 23**

Chantarelle-Leek Tartlet, Parsnip Puree, Lemon Thyme Honey, Fennel Pollen, Red Radish

**Herb Crusted Veal Chop 33**

Asparagus-Morel Ragout, Fingerling Potato Confit, Béarnaise Sauce, Black Truffle Oil

**Winter Squash Tasting 18**

Grilled Acorn Squash, Maple Gastrique, Sage  
Pumpkin-Mascarpone Risotto, Parsnip, Pumpkinseed  
Butternut Tempura, Walnut Aioli, Pomegranate Molasses

**Desserts**

**Tahitian Vanilla Bean Crème Brûlée 7**

Rosemary-Ginger Butter Cookie

**Callebaut Chocolate Bombe 7**

Milk Chocolate Marquis, Coconut-White Chocolate Center  
Sour Cherry Compote

**Apple Spice Cake 7**

Maple Thyme Syrup, Candied Pecans, Buttermilk Gelato, Apple Relish

**Citrus Panna Cotta 7**

Blood Orange Gelee, Blueberry Compote  
Pumpkinseed Croquant

**Take-Out Feature 85/each**

Take Home a Restaurant "O" Steak Knife