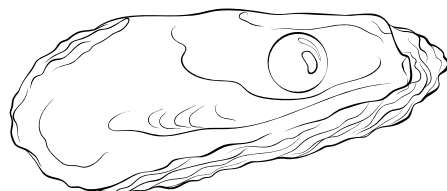


Lowcountry
OYSTER ROAST

The Westin Hilton Head Island Resort & Spa
Saturday, February 18
\$90 per person



Cast Iron Cornbread
Whipped Sea Salted Honey Butter

Carolina She Crab Soup
Aged Sherry Reduction

Fresh Baby Local Farm Greens
*Quick Pickled Cucumber, Blistered Tomato, Sweet Red Onion,
Candied Pecans, Turtle Creek Farms Chevre
Honey Citrus Vinaigrette and Creamy Vidalia onion Ranch*

*Southern Red & Green Cabbage Slaw
Red Bliss Smashed Potato Salad*

Roasted, Steamed and Grilled Local Oysters
(Oyster Shucking Knives, Bins and Buckets)

Peel and Eat Shrimp
*Saltines, Hot Sauce Bar featuring Sh** that's Hot,
Cocktail Sauce, Horseradish, Champagne Mignonette*

Smoked Beef Brisket and BBQ Pork Ribs
*Anson Mills Peach Butter Grits
Cheesy Cheddar Mac and Cheese
Baked Beans, Collard Greens
Sweet Corn Butter Bean Succotash*

*Bourbon Pecan Pie, Peach Shortcakes
Banana Pudding Mason Jars*

*Iced Tea & Lemonade
Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee,
and a Selection of Herbal Tea*

Westin Selection of Featured Beer and Wine Included
Cocktails Available for Purchase



THE WESTIN
HILTON HEAD ISLAND
RESORT & SPA