

dinner
entrées

Dinner



dinner entrées

All entrées come with assorted rolls with butter, iced tea and freshly brewed hot tea, regular and decaffeinated coffee. First courses and desserts are priced separately.

Seared Angus Tenderloin

Potatoes Gratin, Haricot Verts, Roasted Mushrooms, Pearl Onions, Cabernet Reduction

Pairs nicely with a full intensity red wine

Braised Short Ribs

Buttermilk Mashed Potatoes with Brussels Sprouts, Apple Bacon, Aged Vinegar Reduction

Pairs nicely with a full intensity red wine

Seared Striped Bass

Risotto, Ratatouille, Basil Tapenade

Pairs nicely with a light intensity white wine

Frenched Chicken Breast

Chive Potato Purée, Brussels Sprouts with Apple Smoked Bacon, Thyme Jus

Pairs nicely with a light intensity red wine

Chicken Chermoula

Almond Raisin Cous Cous, Duet of String Beans, Harissa Broth

Pairs nicely with a light intensity white wine

Mushroom Strudel

Buttery Mushroom Pastry with Butternut Squash Purée, Balsamic Reduction

Pairs nicely with a light intensity red wine

Pan-Seared Salmon

Horseradish Mashed Potatoes, Wilted Spinach, Roasted Tomatoes

Pairs nicely with a light intensity red wine

Roasted Pork Loin

Spaetzle, Red Cabbage, Apples with Grain Mustard Jus

Pairs nicely with a full intensity red wine

local favorite(s)

Frogmore Stew

Jumbo Prawns, Roast Potato, Italian Sausage, and Corn in Seafood Broth with Garlic Crostini

*farm fresh sun ripened just picked
off the vine savory artisan farm
naturally delicious farm fresh sun
just picked local off the vine
artisan farm to table naturally
farm fresh sun ripened just picked*

farm fresh sun ripened just picked

as an industry service to ARAMARK Sport and Entertainment.

*To best align with variability in sustainable seafood guidelines, substitutions to an approved comparable seafood choice may periodically occur. Our commitment to the highest culinary standards will be paramount in these decisions.

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Riverbanks Zoo and Garden

803.978.1067

www.riverbanks.org

dinner

first course & dessert

Dinner



dinner

first course & dessert

first course

Duck Confit with Truffle Oil, White Beans and Tasso

Pairs nicely with a medium intensity red wine

Cedar Plank Smoked Salmon with Apple Slaw

Pairs nicely with a light intensity white wine

White Asparagus with Prosciutto and Meyer Lemon Drizzle

Pairs nicely with a light intensity white wine

Lobster Risotto

Pairs nicely with a medium intensity white wine

Seven Pepper-Seared Tuna with Miso Micro Green Salad

Pairs nicely with a light intensity white wine

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dessert

Crème Brûlée Cheesecake with Mango Coulis and Fresh Berries

Berry Cobbler with Streusel and Whipped Cream

Tiramisu

Dark Chocolate Torte

Chocolate Parfait with Bittersweet Mousse and Chocolate Ladyfingers

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