



# RESTAURANT WEEK PRE FIXE MENU

THREE COURSE • 30 •

## CHAPTER I

- I. <sup>V</sup> **Compressed Watermelon Salad**  
*Radish/Petite Greens/Grapefruit Molasses/  
Goat Cheese Ice Cream/Black Seed Cracker*

J VINEYARDS, PINOT GRIS, 2016  
5 OZ • 9 • 8 OZ • 15 •



## CHAPTER II

- I. **\*Hot Smoked Salmon & Tenderloin of Beef**  
*Semolina Soufflé/Tomato Gastrique/  
Grilled Vegetable Terrine/Cherry Mustard*
- II. **Gnocchi Carbonara & Pancetta Bacon**  
*English Peas /Asiago Herb Cream*

*(Additional Supplement Options)*

**Confit of Chicken • 5 • or Shrimp • 8 •**

BOGLE VINEYARDS,  
CABERNET SAUVIGNON, 2014  
5 OZ • 14 • 8 OZ • 20 •



## INDEX

- I. <sup>V</sup> **"A Study of Strawberries"**  
*Banana Sherbet/Sorghum-Rum Cake/  
White Chocolate Mousse*

CHATEAU LARIBOTTE, SAUTERNES, 2014  
2 OZ • 9 •



RESTAURANT WEEK HOURS  
MONDAY-FRIDAY  
LUNCH • 11AM-2PM  
MONDAY-SATURDAY  
DINNER • 5PM-10:30PM  
PLEASE CALL  
706-507-9909  
FOR RESERVATIONS



<sup>V</sup> DENOTES A VEGETARIAN OPTION <sup>G</sup> DENOTES A GLUTEN FREE OPTION

\*THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS.

\*+ 8% tax and 20% Gratuity

\*This menu is not available for additional discounts

