

THREE COURSE MENU • 50•

4:30 PM – 6:00 PM

CHAPTER I (KINDLY SELECT ONE)

- ^V ARTICHOKE SALAD
QUINOA/MARINATED CRIMINI MUSHROOMS
SUMMER GREENS/GOAT CHEESE FRITTER
TRUFFLE VINAIGRETTE
- ^G LOBSTER BISQUE
CITRUS CREAM/FENNEL FRONDS/TRUFFLE DUST
- CAESAR SALAD
WHITE ANCHOVY/ASIAGO CRISP/ROMAINE
CROUTONS/PINK PEPPERCORN DRESSING

CHAPTER II (KINDLY SELECT ONE)

- ^{*G} NORTH GA TROUT
BABY BOK CHOY/BLISTERED TOMATOES
FOREST MUSHROOM WILD RICE
PRESERVED LEMON
- ^{*G} HERB ROASTED PORK TENDERLOIN
FRENCH BEANS/TRUFFLED POTATOES
FOREST MUSHROOMS
POMEGRANATE REDUCTION
- DUO OF CHICKEN
{ SOUS VIDE BREAST ~ CRISPY THIGH }
BRUSSELS SPROUTS/SWEET POTATO HASH
CHARRED SCALLION/HOT PEPPER VINAIGRETTE

INDEX (KINDLY SELECT ONE)

- ^G CHOCOLATE TORTE
MACERATED BERRIES/VANILLA CREAM
HAZELNUT/BLUEBERRY CRISP
- ^G "COFFEE & DONUTS"
APPLE FRITTERS/CARAMEL-COFFEE PANNA
COTTA/CINNAMON WHIPPED CREAM



^V DENOTES A VEGETARIAN OPTION
^G DENOTES A GLUTEN FREE OPTION