

THREE COURSE MENU • 50•

4:30PM - 6:00PM

CHAPTER I (KINDLY SELECT ONE)

- ^GSOUTHERN ORCHARD SALAD
PICKLED BEET PUREE & PLUMS/PECANS
ORANGE SEGMENTS/ARTISAN GREENS
WILD BERRY VINAIGRETTE/LIL' MOO CHEESE
- SWEET CRAB BISQUE
BRIOCHE CROUTON
SHERRY SYRUP/LOBSTER TRUFFLE
- *DUCK BACON SALAD
PETITE TOMATOES/BRIOCHE/ARTISAN GREENS
PICKLED VEGETABLES/TRUFFLE VINAIGRETTE

CHAPTER II (KINDLY SELECT ONE)

- ^GNORTH GA TROUT
WILD RICE/ROMESCO/BROCCOLINI
CHARRED LEMON JUICE
(OPTIONAL ADD CRAB TOPPED SUPPLEMENT • 15 •)
- *PAN SEARED PORK LOIN
TRUFFLE WHIPPED POTATOES/BRUSSELS SPROUTS
FIG DEMI/CRISPY PARSNIPS
- *MEDITERRANEAN GRILLED
CHICKEN THIGH
RED PEPPER TAGLIATELLE PASTA/SPINACH
FOREST MUSHROOMS/BASIL CREAM/ASIAGO

INDEX (KINDLY SELECT ONE)

- A STUDY OF RASPBERRY
DONUT FRITTER/COULIS/PANNA COTTA
- DOUBLE FUDGE BROWNIE
VANILLA ICE CREAM
ORANGE COMPOTE/HAZELNUT



"V" DENOTES A VEGETARIAN OPTION

"G" DENOTES A GLUTEN FREE OPTION

" * " THESE ITEMS ARE SERVED RAW

OR UNDERCOOKED. OR CONTAIN (OR MAY
CONTAIN) RAW OR UNDERCOOKED
INGREDIENTS. THE CONSUMPTION OF RAW OR
UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS.