



FOR THE TABLE

GEORGIA ON MY PLATE •20•

A SELECTION OF GEORGIA'S FINEST INGREDIENTS
MEATS & CHEESES FROM OUR GREAT STATE
BOILED PEANUT HUMMUS
SWEET POTATO CHIPS/ACCOUTREMENTS

THE BUTCHER BOARD •23•

CHEF'S SELECTION OF CURED MEATS & SALAMIS

SPECK/PROSCIUTTO/CHERRY PIE SALAMI/GIN & JUICE

DIJON & WHOLE GRAIN MUSTARDS

{OPTIONAL SUPPLEMENT}

IBERICO HAM 1/2 OUNCE •12•

CHEESE DISPLAY •22•

CHEF'S SELECTIONS WITH JAMS, JELLIES & FRUITS
BLUE/TOMME/GREEN HILL BRIE
RED DRAGON/JBERICO/COUPOLE
ALONG WITH FOWLER HONEY & LAVOSH CRISPS

* CRISPY CALAMARI •22•

ZESTY TOMATO COULIS/LEMON

* SEASONAL OYSTERS
{ RAW OR "ROCKEFELLER" STYLE }
•1/2 DOZEN 24 / 1 DOZEN 44•







4 Course • 75 •

4:30 PM- 9:30 PM

PREFACE:

MINI DUCK TACOS

WATERMELON-LIME SALSA/MICRO CILANTRO/CHIPOTLE AIÖLI

CHAPTER I: (KINDLY SELECT ONE)

VANTIPASTI SALAD

HEIRLOOM TOMATOES/MOZZARELLA/BASIL TUILE/MARINATED ARTICHOKES
BALSAMIC VINAIGRETTE

VSOUS VIDE APPLE SALAD

CANDIED HEIRLOOM CARROTS/PECAN CROQUANT/SPRING GREENS/PICKLED ONIONS
LEMON-THYME VINAIGRETTE/GRUYÉRE GOUGÈRES

FRIED GREEN TOMATO SALAD & CRAB CAKE (SUPPLEMENT • 15 •)

PICKLED ONIONS/OKRA/ARTISANAL GREENS CHIPOTLE AIOLI/BUTTERMILK DRESSINGS/REMOULADE

^G R ADICCHIO MANGO SALAD

MIXED GREENS/A VOCADO/BLEU CHEESE/HONEY MUSTARD VINAIGRETTE

^GLOBSTER BISQUE

TRUFFLE TWO WAYS/HERB OIL/MICRO GREENS

VSMOKED EGGPLANT AND FUNGHETTI PASTA
PETITE TOMATOES/SPINACH/PORCINI MUSHROOM/ROASTED GARLIC CREAM

CHAPTER II: (KINDLY SELECT ONE)

* CRAB TOPPED SALMON

LOCAL SQUASH RATATOUILLE/BRAISED GREENS/SAUCE CHORON/POTATO NEST

G* PAN SEARED HALIBUT

CRAB & BACON DASHI BROTH/CITRUS SALAD GARDEN VEGETABLE STIR FRY/YUZU FOAM

G* Mustard Glazed Pork Tenderloin

BRUSSELS SPROUTS/CIPPOLINI ONION/FINGERLING POTATOES/CHERRY DEMI

* TEA BRINED PHEASANT BREAST

SAVOY CABBAGE & FOREST MUSHROOMS/SWEET POTATO TART/CRISPY LEEKS

G* CHIMICHURRI FLAT IRON OF BEEF

PICKLED MUSTARD SEEDS/BROCCOLINI HEIRLOOM CARROTS/TRUFFLE WHIPPED POTATOES

*PISTACHIO CRUSTED LAMB LOIN (SUPPLEMENT ● 15 ●)
ASPARAGUS/BABY CARROTS/HERB COUS COUS/RED WINE REDUCTION

INDEX: (KINDLY SELECT ONE)

"THE BLACK FOREST"

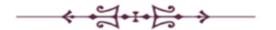
DARK CHOCOLATE CAKE/SPIKED CHERRIES
TONKA BEAN CREAM

"AN ODE TO SPRING"

COMPRESSED PLUMS/OR ANGE FOAM/R ASPBERRIES
PLUM WINE SYRUP

"CEREAL MILK" PANNA COTTA

BLACKBERRY/CEREAL CRUMBLE/STRAWBERRY POWDER
PASSIONFRUIT -CHOCOLATE



AFTER DINNER DRINKS

Espresso •Single 5/Dou	JBLE 10●	CAPPUCCINO	•13•
LATTE•12•	Irish (OFFEE	•15•
ESPRESSO MARTINI •18•	CHOCO	LATE MARTINI	•15•

FOOTNOTES

20% Gratuity and a State Mandated 9% Gratuity Tax will be added to Your Bill for Parties Six or More.

DENOTES A VEGETARIAN OPTION

 $G^{\prime\prime}$ denotes a gluten free option

"* " THESE ITEMS ARE SERVED RAW
ORUNDERCOOKED, OR CONTAIN (ORMAY
CONTAIN) RAW ORUNDERCOOKED
INGREDIANTS.THE CONSUMPTION OF RAW OR
UNDERCOOKED MEATS. POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.