



SEASONAL OFFERINGS

\$85.00 per person, plus beverages, tax & service

first

roasted beets
shaved fennel, parmigiano reggiano, toasted pistachio, mostarda dressing

or

bacon wrapped medjool dates
marcona almonds, vin cotto

second

black mussels
coconut milk, lemongrass

or

tuna and beet tartare
daikon, asian pears, tofu avocado, wasabi tobiko sauce

third

carmelized sea scallops*
celery root puree, curried cauliflower, saffron apple compote, coconut curry sauce

or

crispy north georgia trout
sprouted green lentil succotash, soy ginger dressing

fourth

porcini crusted filet mignon
black truffle agnolotti, wild mushroom fricassee, foie gras port wine sauce

or

pekin duck breast a la plancha
carolina gold rice, wild burgundian escargot, red wine sauce

fifth

lemon chiffon
buttered thyme crumb crust, berry coulis

or

dark chocolate terrine
extra virgin olive oil, smoked sea salt, toasted pistachios

***Denotes Gluten Free Items**

***The Chef always has a vegetarian option available for your guests. We will cater to any food restrictions your guests may have. Advance notice will allow us to be more creative with this special dish. Chef will always accommodate last minute notice on food allergies/restrictions.