



## SEASONAL OFFERINGS

**\$45.00 per person, plus beverages, tax & service**

### first courses

roasted beets \*

shaved fennel, parmigiano reggiano, toasted pistachios, mostarda dressing

bacon wrapped medjool dates\*

marcona almonds, vin cotto

### main courses

chorizo crusted pork chop

brussel sprouts, apple, bacon, sweet potato turnip gratin, sherry wine sauce

crispy north georgia trout \*

sprouted green lentil succotash, soy ginger dressing

grilled hanger steak

root vegetable fries, local radish salad

### desserts

dark chocolate terrine

extra virgin olive oil, smoked sea salt, toasted pistachios

tj's soufflé cheesecake

caramel apple compote

\*DENOTES GLUTEN FREE ITEMS

\*\*MENU IS SUBJECT TO CHANGES BASED ON SEASONAL ITEMS AND AVAILABILITY OF INGREDIENTS.

\*\*CHEF ALWAYS HAS A VEGETARIAN OPTION FOR YOUR GUESTS. WE WILL CATER TO ANY FOOD RESTRICTIONS YOUR GUESTS MAY HAVE. ADVANCE NOTICE WILL ALLOW US TO BE MORE CREATIVE. NATURALLY, CHEF WILL ALWAYS ACCOMMODATE LAST MINUTE FOOD ALLERGIES.