



## SEASONAL OFFERINGS

**\$55.00 per person, plus beverages, tax & service**

### **first courses**

potage of winter squash \*  
toasted pumpkin seeds, ginger-whipped goat cheese  
green market salad \*  
winter greens, shaved fennel, orange, pistachio, grain mustard dressing  
tuna and beet tartare \*  
daikon, asian pears, tofu avocado, wasabi tobiko sauce

### **main courses**

crispy north georgia trout \*  
sprouted green lentil succotash, soy ginger dressing  
porcini crusted filet mignon  
truffle agnolotti, wild mushroom fricassee, port wine foie gras sauce  
pekin duck breast a la plancha \*  
carolina gold rice, wild burgundian escargot, red wine

### **desserts**

banana pecan bread pudding  
house made banana ice cream, dark jamaican rum sauce  
lemon chiffon  
buttered thyme crumb crust, winter berry coulis  
dark chocolate terrine \*  
extra virgin olive oil, cyprian sea salt, toasted pistachios

**\*denotes gluten free menu 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.