

FROM THE LIBRARY OF
SEVEN LAMPS

TITLE: Restaurant Week Lunch Menu

AUTHOR: Chef Jean Claude Etienne

TABLE OF CONTENTS

PROLOGUE: PRIX FIXE \$25
I. FIRST COURSE
II. SECOND COURSE
EPILOGUE: WINE PAIRINGS \$10

I. FIRST COURSE

GRILLED GEORGIA PEACH SALAD
artisan greens, goat cheese, vanilla vinaigrette

-or-

MAHI CEVICHE
ginger tequila aguachile, avocado mousse

II. SECOND COURSE

GRILLED MAHI TACOS
pineapple salsa, avocado mousse, pineapple salsa

-or-

GRILLED CHICKEN PANINI
roasted peppers, monterrey jack, caramelized
onions, arugula, spicy



PUBLISHED BY:
Buckhead Restaurant Week

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

FROM THE LIBRARY OF
SEVEN LAMPS

TITLE: Restaurant Week Dinner Menu

AUTHOR: Chef Jean Claude Etienne

TABLE OF CONTENTS

PROLOGUE: PRIX FIXE \$75
I. FIRST COURSE
II. SECOND COURSE
III. THIRD COURSE
IV. FOURTH COURSE
EPILOGUE: WINE PAIRINGS \$40

I. FIRST COURSE

GRILLED GEORGIA PEACH SALAD
artisan greens, goat cheese, shaved fennel,
vanilla vinaigrette

II. SECOND COURSE

MAHI CEVICHE
ginger tequila aguachile, avocado mousse

III. THIRD COURSE

SMOKED SHORT RIB
yukon whipped mashed potatoes, sauteed haricot
vert, demi

-or-

MISO & RAW SUGAR CRUSTED SCALLOPS
saffron risotto, chive beurre blanc

IV. FOURTH COURSE

DANNY'S MANGO CHEESECAKE
fresh mango, chantilly cream

EPILOGUE

OPTIONAL WINE PAIRINGS: +\$40

Grilled Georgia Peach Salad — Barone Fini Pinot Grigio

Mahi Ceviche — Frisk Reisling

Smoked Short Rib — Highlands 41 Black Granite Blend

Miso Sugar Crusted Scallops — Mouton Cadet Bordeaux Blanc

Danny's Mango Cheesecake — Grandial Blanc De Blanc Brut