

Carmel

BUCKHEAD RESTAURANT WEEK

7/22 - 7/28

\$75 per person
\$55 drinks pairing

To Start, For the table:

MILK BUN togarashi butter
TUNA TARTARE green tomato, pink peppercorn

Pairs with:

Lychee Martini or Sunburst Spritz

First, Guest choice:

AVOCADO & CRAB tomato, cucumber, serrano, tostadas
MUSSELS applewood smoked bacon, shallots, grilled toast
WATERMELON feta, mint, harissa, nigella seed
CAESAR SALAD bottarga, anchovy, bread crumb

Pairs with:

Sauv Blanc+, Rottensteiner 'Kitz' or Riesling, Kate Arnold

Second, Guest choice:

REDFISH spring onion, green garlic, white wine
TRUFFLE LASAGNA celery root, bechamel, pecorino
NY STRIP 8oz, sauce au poivre, roasted potatoes
WHOLE LOBSTER grilled lemon, herbs, brioche crumbs (additional \$15)

Pairs with:

Chenin Blanc, Field Recordings or Routestock Cab Sauvignon

Dessert, Guest choice:

PAVLOVA passionfruit, pineapple, black lime
SEARED MILK CAKE Pearson's peaches, streusel,
vanilla Chantilly cream

Pairs with:

Caravella Limoncello or Amaro Montenegro

