

JULY  2025

BUCKHEAD
— Restaurant Week —

MISSION + MARKET

JULY 21 - JULY 26TH

\$68 MENU | +\$10 SPLIT

WINE PAIRING +\$30 SUPPLEMENT

COURSE
1

AMUSE

LOCAL TOMATO CROSTINI

COURSE
2

WATERMELON SALAD

FRENCH FETA, AGED BALSAMIC
Vincent Wengier | Chablis | France | 2022

KALE SALAD

LOCAL APPLES, GOAT CHEESE, CANDIED GINGER,
PINEAPPLE-PASSIONFRUIT VINAIGRETTE
Sun Garden | Riesling | Germany | 2022

TUNA TARTARE

AVOCADO, GINGER DRESSING
Moncontour | Brut Rosé | Loire Valley, France

JUMBO LUMP CRAB CAKE

LEMON MUSTARD SAUCE
Sand Boy | Albarino | Spain | 2023

COURSE
3

BLACK BASS

BEET RAITA, ROASTED VEGETABLES
Domaine Durand | Sancerre | Loire Valley | 2022

PISTACHIO CRUSTED HALIBUT

VEGETABLES, PISTACHIO PESTO
Trefethen | Chardonnay | Napa Valley | 2020

OVEN ROASTED SALMON STEAK

SPINACH SCENTED RICE GRITS, VEGETABLES
Sand Boy | Albarino | Spain | 2023

GRILLED PRIME N.Y. STRIP

ROASTED POTATOES, CHIMICHURRI
[+20 SUPPLEMENTAL]
Chateauemar Cuvee Vincent | Syrah | France | 2022

WESTHOLME WAGYU RIBEYE

GNOCCHI + MUSHROOMS, WHISKEY SAUCE
[+30 SUPPLEMENTAL]
Daou | Cabernet Sauvignon | Paso Robles | 2023

GINGER MARINATED DUCK STEAK

BLACK RICE, COCONUT PANANG CURRY
Chateauemar Cuvee Vincent | Syrah | France | 2022

COURSE
4

TRES LECHEs COCOA BREAD PUDDING

SALTY CARAMEL ICE CREAM
Château d'Arche | Sauternes | Bordeaux | 2018

SORBET SUNDAE

MIXED BERRIES, TOASTED PISTACHIOS
Caposaldo | Prosecco | Italy

GEORGIA PEACH

NUTELLA CHOCOLATE CREAM, MOUSSE
[+5 SUPPLEMENTAL]
Château d'Arche | Sauternes | Bordeaux | 2018

DARK CHOCOLATE TORTE

CHOCOLATE CREMOSO, WHIPPED CREAM, VANILLA ICE CREAM
Nieoporto | 20yr Tawny Port | Douro Valley