

MENU

SNACKS (one of each)

pan con tomate, toasted ciabatta, tomato, garlic, parsley, country ham gilda skewer, manzanilla olive, anchovy, guindilla pepper piquillo pepper stuffed with goat cheese

FIRST (choice of)

cucumber caesar, celery, olives, arugula, parmesan, anchovy breadcrumb risotto, mushroom conserve, shiitake, truffle crema, crème fraiche corn fritters, vadouvan spiced clue crab cream, cabbage, radish, mint

ENTREE (choice of)

georgia mountain trout*, field peas, berbere spice, okra, tomato, lemon short rib of painted hills beef, snowpeas, english peas, leeks, whipped potatoes roasted pork tenderloin, creamed corn, chipotle jus, peach, banana pepper, cilantro

DESSERT (choice of)

valrhona chocolate cream pie, softly whipped cream, crisped chocolate angel cake, lemon cream, vanilla ice cream

\$75.00 per person