



## **Georgia Restaurant Week 2017**

\$35 per person

### **First Course**

New England Clam Chowder

Or

Arugula Salad, Shaved Pecans, Sheep's Milk Feta, Strawberries, Rhubarb Vinaigrette

Or

Steelhead Salmon Tartar, Buckwheat Blinis, Horseradish Crema, Capers and Crispy Shallots

### **Second Course**

Broiled Wagyu Flank Steak, " Wine Merchant Sauce, Potatoes "Pave", Charred Scallion, Maitre d' Butter

Or

Battered Cod and Chips, Old Bay Tartar Sauce, Hand Cut Fries.

Or

Georgia White Shrimp and Creamy Stone Ground Grits, Sweet Garlic Gravy, Pearl Onions, Cobb Smoked Bacon

### **Dessert**

Sticky English Toffee Pudding with Caramel Sauce

Or

Chocolate Cheesecake with Pecan Turtle Sauce