

OCTOBER 4-5

Appetizers

Georgia Coast Shrimp Cocktail, Pineapple Cocktail Sauce, 16

Georgia Peanut Hummus, Toasted Crackers, Crudite, 10

Soup or Salad

included in entree

Port Poached Pear, Pistachio, Herbed Goat Cheese, Petite Lettuces, Red
Wine Vinaigrette,

Lobster Bisque, Lemon Crema, Micro Herbs

Entrees

Pan Seared **Organic Joyce Farms Chicken**, "Peas and Bacon", Roasted
Parsnip Puree, 26

Red Wine **Braised Short Rib**, Roasted Mushrooms and Carrots,
Parmesan Grits, 27

Herb Crusted Grouper, Tomato Lentils, Watercress Puree,
Radish, 28

Linguine, Artichoke Cream, Sun Roasted Tomatoes,
Kalamata Olives, 19

10oz **Prime Ribeye** or 8oz **Prime Filet**

Angus from Revere Meat Co.,

Roasted Garlic Potato Purée, Broccolini, 42

Wet Aged **Prime Striploin** from Revere Meat Co.,

Roasted Garlic Potato Puree, Broccolini, 49

Dessert

Death by Chocolate Composition, 7

Apple Brown Betty, House Churned Ice Cream, 7