



**New South Culinary Week
\$35 Prix Fixe Dinner Menu**

First Course

Choice of Signature Flatbread

Second Course - Choice of:

Seasonal Spinach Salad

raspberries, toasted almonds, Laura Chenel goat cheese, white balsamic vinaigrette

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Organic Field Green Salad

toybox tomatoes, savory granola, white balsamic vinaigrette

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Crisp Romaine & Baby Kale Caesar Salad

shaved parmesan, toasted garlic ciabatta croutons

Third Course - Choice of:

Cedar Plank-Roasted Salmon

roasted vegetables, crushed potatoes, dill-mustard sauce, grilled lemon

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Wood-Grilled Filet Mignon

sugar snap peas, trio of roasted mushrooms, toybox tomatoes, Yukon mash, red wine sauce

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Southern Style Shrimp & Grits

sautéed shrimp, chorizo, bacon, stone ground cheddar grits

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Honey & Herb All-Natural Roasted Half Chicken

sauté of vegetables, Yukon mash, lemon herb jus

Fourth Course

Choice of two Mini Indulgence Desserts