



New South Culinary Week

October 1 - 9, 2017

\$35 per guest

First Course

(choose one)

- Maine Lobster Bisque**, garlic butter, basil oil
- Fried Green Tomatoes**, pimento cheese, salsa verde, smoked paprika oil
- Ahi Tuna Poke**, avocado, pineapple, sushi rice, cucumbers, sambal aioli
- Heirloom Beet Salad**, arugula, salted almonds, lemon vinaigrette
- Herb-Roasted Bone Marrow**, parsley salad, marrow butter, toast points

Entrée

(choose one)

- 5Church Lamb Burger**, red onion marmalade, gorgonzola fondue, arugula
- Mushroom Risotto**, beech and shiitake mushrooms, English peas, parmesan, black truffle
- Grilled Salmon**, potato gnocchi, grilled asparagus, citrus beurre blanc
- Aji Amarillo Roasted Half Chicken**, sofrito arroz, tri-color baby carrots
- Short-Rib Pappardelle**, carrots, Brussels sprouts, Cipollini onions, smoked parmesan
- '60 Second' NY Strip Steak**, wagyu fried rice, J-1 sauce *(\$8 supplement)*
- Filet au Poivre**, cognac sauce, parsnip puree *(\$10 supplement)*

Dessert

(choose one)

- Chocolate Bread Pudding**, chocolate sauce, vanilla ice cream
- Chocolate Candy bar**
- Limoncello Sorbet**

Wine pairings 3 courses \$15 or single glass \$6

Rose de Salici Prosecco, Veneto, Italy

Old Soul Pinot Noir 2014, Lodi, California, USA

Whitehaven Sauvignon Blanc 2013, Marlborough, New Zealand