



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

**First Course**

Choice of:

**Local lettuce**

Caesar dressing, fried oysters

**Tempura vegetables**

Sauce gribiche

**Local lettuce**

Blue cheese, bacon, radish

**Second Course\***

Choice of:

**Roasted half pastured chicken**

**Daily bistro steak selection**

**Roasted mountain trout**

**Third Course**

Choice of:

**Sticky toffee pudding**

**Coca-Cola float**

Fresh ice cream

**Flan**

Chocolate cake, dolce

\*Please note, course accompaniments are determined by daily farmer delivery and produce freshness.