



## New Year's Eve Menu 2018

*Served Until 9:30p · \$50 per person · Choice of one item from each section · Beverages not included*

### Beginnings

P.E.I mussels, littleneck clams, Harmony Ridge Farms andouille, roasted tomato brodo, ciabatta

Roasted local sweet potatoes, charred shishito peppers, nuoc mau, popped sorghum

Salt roasted local beets, frisee, Asher Bleu, pistachio, balsamic gastrique

Crisp GA quail, local greens, Anson Mills grits puree, Benton's country ham, red eye gravy

### Mains

Pan roasted Joyce Farms Poulet Rouge, smoked farro, fall squash, kale, jus

Seared scallops, celeriac puree, mustard greens, forbidden rice, peppadew relish

Cast iron seared Certified Angus Beef coulette, pommes puree, roasted broccolini, au poivre sauce

Beer braised pork shank, herbed spaetzle, braised red cabbage, apple demi-glace

House crafted goat cheese tortellini, roasted mushrooms, spinach, brown butter nage

### Desserts

Toffee Torte

Bourbon Pecan Pie