

2nd Anniversary Dinner | 6/25/2010

Amuses of **Smoked North Georgia Trout** on Home Made Saltines
and **Grass Fed Beef Tartar** with Mustard Oil and Red Salt

1

Summer Sweet Corn Soup

Maryland Crabmeat, Old Bay, Chives, Crème Fraîche

or

Local Melon Salad

Prosciutto, Sweetwater Farms Chèvre, Celery, Preserved Lemon

or

Vanilla Olive Oil Poached Asparagus Salad

Shaved Fennel and Citrus, Orange Dressing

2

Crispy Tempura Soft Shell Crab

Fava Beans, Corn and Cherry Peppers, Corn Coulis

or

Beef Short Rib “a la Plancha”

Spiced Chocolate Mole, Habanero Slaw, Tobacco Shallots

or

Carnaroli Risotto

Peas and Carrots, Spiced Carrot Juice, Cumin Oil

3

Oven Roasted Wild Striped Bass

Fregola, Black Olives, Oven Dried Tomato, Tomato Curry Jus

or

Spring Lamb Duet

Summer Beets, Baby Potatoes, Goats Milk Feta, Spearmint

or

Artisanal Ricotta and Field Pea Agnolotti

Tomato Water, Tarragon Oil, Charred Leeks, Pecorino Fulvi

Dessert

Georgia Peach Tart Tatin

Buttermilk Ice Cream

or

Valrhona Caraibe Flourless Chocolate Cake

Arbeguina Oil Gelato, Potato Chips

or

Selection of Southern Farm House Cheeses

Appropriate Garnishes

\$50 per person (does not include tax or gratuity)