



WINE DINNER APRIL 22ND AT 6PM

FOUR COURSE MENU PAIRED WITH NORTHWEST REGIONAL WINES

\$85 PER GUEST

FIRST COURSE

White Asparagus Cream Soup
With green garlic

SECOND COURSE

Chard Salmon
Corn, peas, radish, spinach broth

THIRD COURSE

Grilled Ribeye
Turnips, kohlrabi, potato tart

FOURTH COURSE

Duo Chocolate Mousse
Strawberry salad

BY RESERVATION ONLY
QUOTED PRICING DOES NOT INCLUDE GEORGIA SALES TAX
THERE IS A 20% GRATUITY ADDED TO ALL CHECKS