

## **Three Courses for \$30**

### **1<sup>st</sup> Course**

**fennel and vidalia onion soup**

garden dill / firefly goats cheese / eastern shore littleneck clams

or

**manakintowne farms local lettuces**

pine nuts / pickled red onions / shaved pecorino

### **2<sup>nd</sup> Course**

**buckhead petite filet**

horseradish potatoes / parslied shallots / red wine demi-glace

or

**pan seared westor ross salmon**

fava beans / herbed gnocchi / apple wood bacon / baby spinach /

whole grain mustard-sherry vinaigrette

or

**carnaroli risotto with spring vegetables**

mascarpone cheese / baby carrots / english peas / grilled ramps /

mint & cashew pesto

### **3<sup>rd</sup> Course**

**butterscotch crème brulee**

espresso toffee shortbread

or

**southern pecan tart**

cinnamon latte ice cream / honey-cinnamon caramel

**Select three wines by the glass to pair with your choices  
and receive three 3 oz. pours for \$15!**