

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

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

**marsala scented cream of wild mushroom bisque**  
cornmeal soufflé / country ham / hand grated parmesan  
**or**  
**manakintowne farms local lettuces**  
cherry tomatoes / pickled red onions / shaved pecorino

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

**buckhead certified angus petite filet**  
horseradish potatoes / local asparagus /  
green peppercorn and edwards bacon jus  
**or**  
**sustainably raised loch duart salmon**  
stewed tomatoes and okra / creamy carolina rice grits / basil  
**or**  
**aaron's creamy vegetarian beet risotto**  
firefly goat cheese / baby arrow leaf spinach / crispy shallots /  
preserved lemon

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

**chocolate decadence**  
chocolate sponge cake / chocolate ganache / whipped cream  
**or**  
**peak of the season blueberry "soup"**  
vanilla ice cream / house-made granola

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