

SAVANNAH RESTAURANT WEEK MENU
THREE COURSES \$55

FIRST COURSE

Winter Salad > Kale, Golden Beets, Cara Cara Oranges, Goat Cheese, Almonds, Champagne Vinaigrette.

Potato Leek Soup > Crispy Parsnips & Chive Oil.

Focaccia > - Roasted Heirloom Tomato, Fresh Herbs, Cipollini Onions.

SECOND COURSE

Mushroom Tortellini > Mushroom Sourdough Filling, Parmesan Broth, Roasted Chanterelles, Pecorino, Chive.

Braised Short Rib > Winter Squash Puree, Brussel Sprouts, Black Garlic Demi, Pickled Fresno.

Roasted Fish > Romesco, Charred Brassicas, Fingerling Potatoes, Chili Oil.

THIRD COURSE

Blackberry Cheesecake > Almond Crust.

Layered Chocolate Torte > Hazelnut Crunch & Whip Cream

Raspberry Sorbet > Champagne

JANUARY 23RD THROUGH FEBRUARY 2ND
5 PM - 9 PM