



Nashville Originals Restaurant Week  
Pick one from each course 35.15

**Starter**

**Rotolo** ricotta - butternut squash + fresh herbs + hazelnut butter

**Elk in a Blanket** croissant wrapped elk sausage + beer mustard

**Fried Cauliflower** white wine tempura + Limoncello aioli + chermoula

**Brussels Sprouts** sundried tomatoes + gorgonzola + candied bacon + roasted garlic vinaigrette

**Spinach Salad** granny smith apples + Sweet Water white cheddar + crasins + almonds + maple- Cayenne vinaigrette

**Entrée**

**Chicken Paillard** Springer Mountain chicken + cabernet mustard + apple + fennel + arugula

**Beef Tournados** coffee-porcini seared filet medallions + crispy butternut squash + gorgonzola-sundried tomato vinaigrette

**Shrimp and Grits** apple bacon + scallions + mushrooms + white wine + Old Spencer Mill garlic-cheese grits

**Desserts**

**Chocolate Bouchon** peanut butter semi freddo + ganache + candied peanuts + vanilla marshmallow fluff

**Crème Brulee** rich vanilla custard + fresh fruit