

Restaurant Week 2015  
\$40.15 Prix Fixe Dinner

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**First Course**

**Seafood Veloute**  
with fresh crabmeat

**Mixed Baby Lettuces**  
with citrus balsamic dressing,  
goat cheese feta and candied walnuts

**Tennessee Stone Ground Grit Soufflé**  
with local goat cheese and shiitake mushrooms in  
an apple smoked bacon butter sauce

**Second Course**

**Goat Cheese Stuffed Airline Chicken**  
with vegetable puree and tiny green beans

**Pan Seared Bucksnort Rainbow Trout**  
With smoked gouda cheese grits, wilted  
spinach, golden roe, lemon butter

**Grilled Pork Chop**  
with Andouille cornbread pudding,  
black-eyed peas and collard greens

**Dessert**

**Dark Chocolate Tart**  
with fresh whipped cream

**Goat Cheese Cheesecake**  
with pomegranate molasses and fresh pomegranate seeds