

Seafood Supper Menu

{ course one }

WILD ROCKET

Ellijay Apples, Sheep's Milk Feta Cheese,
Cider Vinaigrette, Sourdough Crouton

Pairing: 2012 Columna Albariño Rias Bievas | Spain

{ course two }

SHRIMP & GRITS

House Made Country Sausage, Red Mule Grits, Crispy Okra

Pairing: 2012 St. Cosme Cotes du Rhone | Ashland, VA

{ course three }

STRIPED BASS

Honey Roasted Turnips, Swiss Chard and Spiced Carrot Puree

Pairing: 2012 Poseidon Chardonnay | Coneros

{ sweet }

WARM CHOCOLATE PUDDING CAKE

Clabbered Cream and Macerated Strawberries

Pairing: N/V Cocchi Brachetto d'Acqui | Piemonte, Italy