



RESTAURANT WEEK 2012

3 COURSE DINNER

\$20.12

\$10 WINE PAIRING

APPETIZERS

(CHOICE OF)

Cup of Soup

SONOMA SALAD

Mixed LETTUAGES, GRANNY SMITH APPLES, ALMONDS AND DANISH BLEU CHEESE SERVED WITH SWEET GARLIC ZINFANDEL VINAIGRETTE

BEETS & HEAT

GOLDEN BEETS, wild baby ARUGULA, SHAVED FENNEL, TN GOAT CHEESE, ORANGE SEGMENTS & CANDIED PECANS TOSSED IN TABASCO-HONEY VINAIGRETTE

PETITE SHRIMP & GRITS

SAUTÉED WITH PEPPERS, ONIONS & TABASCO BUTTER OVER TN WHITE CHEDDAR STONE GROUND GRITS & pickled OKRA

2010 ALAMOS TORRONTES

ENTREES

(CHOICE OF)

ANGEL HAIR CAPRESE PASTA

ANGEL HAIR PASTA TOSSED WITH CHERRY TOMATOES & HOUSE SMOKED FRESH MOZZARELLA FINISHED WITH FRESH BASIL & WHITE BALSAMIC GLAZE

PAN SEARED RAINBOW TROUT

WITH PISTACHIO-ORANGE SCENTED QUINOA, FRESH baby ARUGULA, ROASTED FARMER DAVE'S PUMPKIN BROTH & EVOO aioli

CHICKEN & BISCUIT

Grilled CHICKEN BREAST, GIANT ROSEMARY BISCUIT, TN SORGHUM SEARED SPINACH & SAWMILL GRAVY

COCA-COLA BBQ BEEF SHORT Rib

SERVED WITH SWEET POTATO JOHNNY CAKES, BENTON'S BACON COLLARD GREENS, FARMER DAVE'S APPLE BUTTER & TOBACCO ONIONS

2009 GRAN SASSO MONTEPULCIANO D'ABRUZZO

DESSERT

BUTTERSCOTCH-HABANERO BREAD PUDDING

BREAD PUDDING WITH A LITTLE "KICK" COVERED IN WHITE CHOCOLATE SAUCE

LOUIS PERDRIER NV BRUT