

THE
LUXURY

COLLECTION

Valentine's Day 2019

1st Course Roasted Local Beets candied pecans, lemon yogurt

or

Arugula and Endive Salad shaved fennel, parmesan crisp, orange-strawberry vinaigrette

2nd Course Maine Lobster Fettuccini al dente cooked pasta, truffle-lobster cream

or

Cauliflower & Romanesco Cream Soup cornbread croutons, harissa oil

Intermezzo
Chef's fresh made Sorbet and Champagne

Entrée

Blackened Grouper Fillet

pimento cheese grits, garlic swiss chard, citrus-basil beurre blanc

or

Seared Filet of Beef

potato au gratin, asparagus, sauce au poivre

or

Pan Roasted Duck Breast farro, braised red cabbage, oyster mushrooms, natural jus

Dessert
Dessert for two, created by our pastry chef

\$89 per person plus taxes and gratuity 404-240-7035 or visit OpenTable