

local three

KITCHEN & BAR

CHEF'S TABLE

**TRUFFLE PARMESAN POPCORN
LE DOLCI COLLINE PROSECCO**

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**“CAESAR” - LONG CANE FARM BABY KALE, BOQUERONES, PARMESAN, SOURDOUGH
WILLIAM FEVRE**

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**TORTELLI DI MAIALE - GUANCIALE, SMOKED RICOTTA, PICKLED RAMP BRODO
BECKSTOFFER “HOGWASH”**

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**PORK BELLY - SOUBISE, LONG CANE FARM YARD ONION, NATURAL JUS
VITIANO “SUPER TUSCAN” BLEND**

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**BLUE MARLIN - GOAT CHEESE GNUDI, CALABRIAN CHILI, LEMON, BASIL
STEELE “CATFISH VINEYARD” ZINFANDEL**

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**VENISON - CELERY ROOT, EVERLASTING PEAS, CIPOLLINI, GREEN PEPPERCORN
JUSTIN VINEYARDS CABERNET SAUVIGNON**

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**ARTISINAL CHEESES WITH ACCOMPANIMENTS
ALLAGASH “ODYSSEY”**

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**SELECTION OF DESSERTS FROM OUR PASTRY TEAM
RHU-TANG FOREVER - CATHEAD VODKA, LEMON, RHUBARB, CREAM, CANILLA CARAMEL, TANG**

*Available for groups of 2-4 during each evening's dinner service.
\$175 per person, all inclusive of tax & gratuity. Call 404-968-2700 for reservations.*