





Twilight Dinner

Available for 5:00 PM Seating only

Choice of Starter:

Soup of the Day
Chef's Creation

Classic Caesar Salad
Parmesan Reggiano, Olive Oil Croutons
Sicilian Anchovies
Chopped Hearts of Romaine, Caesar Dressing

Farmer's Salad  
Forsyth Farmer's Market Tomatoes
English Cucumber, Carrots
Local Mixed Greens, Champagne Herb Vinaigrette
+

Choice of Entree:

Scottish Salmon
Basil Crusted Salmon, Cauliflower Puree
Glazed Carrots

Bone-In Joyce Farm's Chicken Breast 
Artichokes, Peas, Garlic Emulsion
Blistered Heirloom Cherry Tomatoes
Crispy Risotto Cake

Steak Frites
Hanging Tenderloin Steak, Truffle Fries
Parmesan Reggiano, Veal Jus, Bearnaise

Veal Calf's Liver
4 oz Veal Calf Liver, Smashed Potatoes
Wilted Spinach, Bacon Lardons, Natural Veal Jus

\$26 Per Person

For our guests with allergies, please inquire with your server on available options prepared by the Chef.

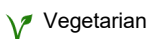
We take dietary preferences & restrictions very seriously. Unfortunately cross-contact with other ingredients may occur.

Regrettably, we cannot guarantee the complete absence of allergens.

*Advisory Notice: The consumption of raw or undercooked foods such as meat, fish and eggs which may contain harmful bacteria, which may cause serious illness. 7/26/2022



Gluten Free



Vegetarian



Vegan