

12.31.13 New Year's Eve Dinner Menu

\$80/person + Tax and 20% Gratuity

Reservations Required | Available Only by Phone 615.595.7669



Start your meal with a celebratory glass of Bubbles

First Course

Shrimp Chowder Green Chile, Apple Bacon, Roasted Scallion Oil

Grilled Kale Salad Roasted Butternut Squash, Parmesan Dressing

St. Andre Salad Triple Cream Cheese, Warm Honeyed Walnuts, Arugula

Second Course

Mushroom-Goat Cheese Raviolo with Bordelaise Sauce

Seared Scallops Truffled Cauliflower Puree, Lemon Oil, Sweet Potato Curls

Beef Short Rib Tex-Mex Corncakes, Blackberry-Shallot Chutney

Fried Oyster + Scallion Crepe 5 Spice Slaw, Hot Chinese Mustard

Third Course

Seared Tuna Porcini Potato Hash, Sautéed Broccoli Rabe, Roasted Shallot Jus

Vanilla Poached Shrimp and Lobster Toasted Almond Basmati, Haricots Verts, Riesling Butter

Roasted Springer Mountain Chicken Truffle Sweet Potato Puree, Grilled Asparagus, Lemon Cream

Roasted Beef Tenderloin Fried Brussels Sprouts, TN Cheddar Grits + Benton's Bacon, Red Wine Butter

Fourth Course

Crème Brulee Classic Vanilla Bean

Creamy Custard Lemon Cake Raspberry Prosecco Sorbet and Fresh Raspberries

Chocolate Tart Callebaut Chocolate + Caramel Filing, Sea Salt, Powdered Olive Oil

Round for the Kitchen \$12

Please refrain from using your cell phones in the dining rooms