

First Course

NOLA BBQ GRILLED SHRIMP

crispy polenta cake, creole mustard aioli, trinity chow chow

ROASTED BUTTERNUT SQUASH & BABY KALE SALAD

pomegranate, pumpkin seeds, feta cheese, balsamic vinaigrette

BLUE CHEESE & PEAR FLATBREAD

whipped gorgonzola, pickled pear, candied bacon, brown butter almond, frisée

Second Course

DUCK CONFIT LEG

plum sauce, duck fat fingerling potatoes, frisée

BRAISED BEEF SHORT RIB

mushroom ragu, bucatini pasta, arugula, grana padano

SEARED NORTH GEORGIA MOUNTAIN TROUT

celery root, pancetta, cranberry apple compote

Third Course

TRES LECHES CAKE

berries, chantilly cream

CARAMEL APPLE PARFAIT

vanilla pastry cream, pie crumble

CHOCOLATE MOUSSE TART

meringue, chocolate shavings

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

#COBBFOODIEWEEK

Tasting Menu

SEPTEMBER 11-18, 2021

Join us as we showcase what being a Cobb Foodie is all about with a three-course chef's tasting menu!

\$45 PER PERSON + TAX & GRATUITY

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NO SUBSTITUTIONS.
MENU SUBJECT TO AVAILABILITY.



Executive Chef **MELISSA HART**
Chef & Proprietor **DOUG TURBUSH**



@EATATSEED