

First Course

ROASTED CHILI & PEAR BISQUE *tarragon, basil gremolata*

LENZ MOSER GRÜNER VELTLINER

BABY FARMS LETTUCE *gorgonzola, spiced walnuts, apples, white balsamic*

TRIMBACH PINOT BLANC

Second Course

BLACKENED SHRIMP & HOUSEMADE PAPPARDELLE PASTA

tomato chutney, charred okra, parmesan cream

TERRITORIAL PINOT GRIS

CHARGRILLED FLAT IRON STEAK

duck fat fingerling potatoes, roasted ellijay oyster mushrooms, caramelized pearl onions, herb vinaigrette

BENTON LANE PINOT NOIR

Third Course

TRES LECHES CAKE *chantilly cream, fresh berries*

CHÂTEAU LARIBOTTE SAUTERNES

CHOCOLATE BREAD PUDDING *espresso gelato, crème anglaise, chocolate shavings*

COCKBURN 10 YR TAWNY PORT

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 9-16, 2023

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

\$44.95 PER PERSON (PLUS TAX & GRATUITY)
OPTIONAL WINE PAIRINGS +\$19.95

NO SUBSTITUTIONS.
MENU SUBJECT TO AVAILABILITY.



Executive Chef **ADAM OLEJNICZAK**
Chef & Proprietor **DOUG TURBUSH**



@EATATSEED