

# POV



SUNDAY DECEMBER 17, 2023

*Chef's Tasting*

PRIX FIXE MENU


# CHRISTMAS IN SAVANNAH

*A Southern Christmas Feast*

## FIRST COURSE

### GARDEN VEGETABLE GUMBO


Topped with lump crab meat  
and spoon bread

 *Recommended wine pairing:*  
Secateurs Red Rhone Blend **\$12/\$55**

## SECOND COURSE


### JUMBO SHRIMP & GRITS WITH BRAISED SHORT RIBS

The ribs topped a peach relish glaze,  
served with garden succotash

 *Recommended wine pairing:*  
El Enemigo Chardonnay **\$14/\$40**  
Ancient Peaks Cabernet Sauvignon **\$15/\$59**

## THIRD COURSE

### BÛCHE DE NOËL

 *Recommended wine pairing:*  
Yalumba Muscat **\$14**  
Francois Montand Sparkling Wine **\$11/\$55**

## SPECIALTY COCKTAIL

### SAVANNAH FIZZ

*Sweet tea vodka with  
fresh mint and lemon  
and a splash of bubbly*

**\$15**

### GEORGIA PEACH SMASH

*Peach whiskey with  
peaches and lemon*

**\$15**