

POV



SUNDAY APRIL 30, 2023

Chef's Tasting

PRIX FIXE MENU

The Soul of **NASHVILLE**

FIRST COURSE

CARAMELIZED CAULIFLOWER WITH WHIPPED GOAT CHEESE

And honey candied pecans

 *Vasse Felix Chardonnay, Australia*

\$17 / \$58

SPECIALTY COCKTAILS

PEACH THYME WHISKEY SMASH

Tennessee whiskey,
lemon juice, peach jam and
thyme —with a dash of
sweet southern honey

\$14

SECOND COURSE

GRILLED BLACKENED CATFISH

With cilantro lime butter

BABY BACK RIBS

Smoked with a homemade rub
and slow oven-roasted with a whisky
barbeque sauce

Served with hot potatoes and green beans with bacon

 *Ancient Peaks Merlot, California*

\$17 / \$40

BLACKBERRY SMASH

Like music to your taste
buds. Tennessee whiskey,
blackberry puree and
lemon juice with vanilla
and peach flavors.

\$14

THIRD COURSE

LEMON BUTTERMILK ICEBOX PIE

With whipped cream, lemon zest and blueberries

 *Yalumba Museum Muscat, Australia*

\$14