



***Friday, October 23, 2009***

***Dinner.... \$60.00...\$75.00 Paired with Wine***

***First Course***

*Fried Flat Creek Quail Two Ways*

*Roasted Breast and Buttermilk Fried Leg, White Grits and Spiced Pecan Brown Butter*

***Second Course***

*Dressed Baby Lettuces*

*Crisp Shallots, Shaved Aztec Cheddar and Citrus Vinaigrette*

***Third Course***

*Sauteed Flat Creek Bass*

*Carnaroli Risotto, Pink Grapefruit and Scallion Oil*

***Fourth Course***

*Grilled Painted Hills Ribeye*

*Butternut Squash Puree, Flat Creek Oyster Mushrooms,*

*Skillet Beans and Veal Jus*

***Fifth Course***

*Vanilla Crème Brulee*

***Saturday, October 24, 2009***

***Dinner .... \$60.00...\$75.00 Paired with Wine***

*First Course*

*Roasted Butternut Squash Soup  
Spiced Pecans and Clabbered Cream*

*Second Course*

*Baby Romaine  
Crisp Shallots, Shaved Farmhouse Cheddar, Raspberry Vinaigrette and Scallion Oil*

*Third Course*

*Flat Creek Catfish  
White Grits and Spiced Pecan Butter*

*Fourth Course*

*Flat Creek Rabbit  
Roasted Thigh and Crisp Loin, Potato Gratin,  
Pole Beans, Roasted Shallots and Rabbit Jus*

*Fifth Course*

*Blueberry Cheesecake  
Brown Sugar Crumble and Blueberry Glaze*

*~Reminder~*

- *This is a non-cash facility, we accept Visa, MasterCard, American Express and Discover card.*
- *To ensure the quality of your dining experience, our Chef encourages you to place your reservations for lunch by 10am and for dinner by 4pm. For Sunday Lunch please call by 4pm on the previous day (Saturday) for reservations.*
- *For all inquiries and reservations, please call 478-237-FISH.*