



Private Dining Dinner Menu One

Appetizer Course (choice of)

Kessler Calamari

Sweet olives, tomato concasse, fresh parmesan, spiced aioli

Blue Crab Cake & Tasso Gumbo

Corn pancake, bourbon buttered leeks, black eye pea salad

Salad Course

Baby Spinach & Rocket Salad

Brown sugar vinaigrette, spiced pecans, crumbled feta, shaved sweet onions

Entrée Course (choice of 2 or 3)

Pan Roasted Chilean Sea Bass

Saffron shellfish stew, heirloom tomato relish, crawfish herb risotto, grilled corn bread and lemon butter

Grilled Filet Mignon of Omaha Beef

Gorgonzola, black truffle whipped potatoes, old vine zinfandel and crispy vidalia onions

“New Savannah” Stuffed Breast of Chicken

Garlic roasted mustard greens, sweet corn succotash, warm apple wood bacon vinaigrette and creamy polenta

Dessert Course

Grand Marnier Chocolate Truffle Mousse Cake

Beverage service to include Peach Iced Tea, Ice Water, and Julius Meinl Coffee.

\$70 per person for 2 entrée choice

\$75 per person for 3 entrée choice

All prices subject to applicable 22% Service Charge and 6% Sales Tax.



Private Dining Dinner Menu Two

First Course

700 Salad

Baby field lettuce, stilton cheese, white balsamic vinaigrette

Entrée Course

(choice of 2 or 3)

Pan Roasted Gulf Coast Grouper & Georgia Shrimp Fricassee

Butter poached asparagus, country ham and herb grit cake, spiced cioppino broth

“New Savannah” Stuffed Breast of Chicken

Garlic roasted mustard greens, sweet corn succotash, warm apple wood bacon vinaigrette and creamy polenta

Pecan Mint Crusted Rack of New Zealand Lamb

Roasted garlic and buttermilk potato puree, ancho lamb sauce, port wine glaze

Dessert Course

Grand Marnier Chocolate Truffle Mousse Cake

Beverage service to include Peach Iced Tea, Ice Water, and Julius Meinl Coffee.

\$60 per person for 2 entrée choice

\$65 per person for 3 entrée choice

All prices subject to applicable 22% Service Charge and 6% Sales Tax.