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## FIRST COURSE

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### Lobster Bisque

*lobster, crème fraîche, puff pastry*

### Little Greens Salad

*toasted sunflower seeds, feta, radish, green goddess*

### House Caesar

*roasted garlic, anchovy dressing*

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## MAIN COURSE

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### Green Circle Half Chicken

*pimento grits, grilled corn, swiss chard, chicken jus*

### Grilled Pork Chop

*mashed potatoes, collards, cider jus, pepper relish*

### Faroe Island Salmon

*asparagus, hasselback potatoes, fennel, beurre blanc*

### Steak Frites\*

*pecorino frites, hotel butter, steak sauce, watercress*

### House-Made Garganelli

*wild mushroom ragout, romano*

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## DESSERT

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### Chocolate Pots de Crème

*salted caramel, chantilly, almond biscotti*

### Chevre Cheesecake

*seasonal compote*

\$59 per person