



## **Restaurant Week 2011**

### **Appetizer**

Turtle Soup; Truffled Mimosa Hardboiled Egg/Sherry Infuser

Heirloom Tomato; Country Ham/Cucumber/Watercress/Blue Cheese Crouton/Rosemary Fig  
Vinaigrette

Crispy Pork Belly; Goat Cheese Risotto/Burnt Orange Spiced Demi Glace

Pimento Cheese Deviled Eggs; Crispy Potatoes and Leeks/Chive Pesto

### **Entrée**

Slow Braised Pork Shank; Dirty Rice/Deep Fried Brussel Sprouts/Red Wine Tomato Date Jus

Roasted Leg of Lamb; Charred Corn Cream/Andouille Crawfish Potato Hash/Spinach

“Jerked” Catfish; Plantain Sweet Potato Mash/Grilled Asparagus/Grilled Pineapple Butter Sauce

GBR Sweet Tea Fried Chicken; Smashed Potatoes/Collard Greens/Country Gravy

### **Desserts**

Peanut Butter “Ring Ding”; Whipped Cream/Caramel and Chocolate Drizzles

Shoo Fly Pie; Cinnamon Whipped Cream/Bourbon Caramel

Coconut Mango Trifle; Pound Cake/Mango Chutney/Coconut Pastry Cream/Rum Anglaise

Peach Cobbler; The Georgia Browns Classic!

