



## *Cobb Restaurant Week Menu 2016*

*September 17-24*

### *First Course*

#### **LEMONGRASS BLACK PEPPER SHRIMP**

*oven dried pineapple, coriander*

#### **STONE GROUND BAKED GRITS**

*country ham, mushrooms, parmesan, thyme*

#### **BUTTERNUT SQUASH SOUP**

*maple creme fraiche, toasted pumpkin seeds, pumpkin seed oil*

### *Second Course*

#### **ENCHANTED SPRINGS MOUNTAIN TROUT**

*butternut squash, shallot brown butter, roasted mushrooms*

#### **ROASTED SPRINGER MOUNTAIN CHICKEN**

*whipped sweet potato, roasted parsnips and apple, sherry jus*

#### **BLACKBERRY ANCHO BBQ ST. LOUIS RIBS**

*smoked gouda mac n cheese, celery root slaw*

### *Third Course*

#### **BANANA CREAM CREME BRULEE**

*housemade vanilla wafers*

#### **APPLE CRUMB CAKE**

*sour cream ice cream, bourbon caramel sauce*

#### **VALHRONA CHOCOLATE TART**

*brandied cherries, toffee almond ice cream*

*MENU SUBJECT TO CHANGE*

*\$35pp, tax and gratuity additional*