

356

Four Course Prix-Fixe 60

first | ersten

GULF COBIA CRUDO

Melon, Finger Lime, Wasabi, Wild Rice 16

BUTTER LETTUCE

Yogurt, Peanuts, Berry Mostarda, Fines Herb 14

CALYROAD CREAMERY
BIG BLOOMY GOAT CHEESE
Tasting of Organic Mountain Honey's,
Black Pepper Lavash 14

THOMASVILLE TOMME

Pear, Pistachio Butter, Blueberry 12

second | sekunde

CHICKEN GALANTINE

Foraged Bites, Watermelon, Pecans 14

PAN-SEARED SCALLOPS

Wild Mushrooms 19

FRIED OCTOPUS

Romesco, Broccolini, Sesame 17

SASSAFRAS BEET

Cauliflower, Wheat Berry, Dill, Fennel Pollen 15

third | dritte

RICOTTA RAVIOLO

Corn Pudding, Heirloom Tomato, Crab 22

EGG YOLK PAPPARDELLE

Crookneck Squash, Chile, Fresh Squash Pesto 18

SAFFRON RISOTTO

Georgia Chèvre, Bottarga 20
butter-poached lobster supplement 12

WHOLE-WHEAT CAVATELLI

Border Springs Lamb Bolognese, Cherokee Tomme 19

fourth | vierte

BRASSTOWN BEEF NEW YORK STRIP

Pommes Purée, Sunburst Squash, Pecan Truffle Jus 30

CAROLINA HERITAGE PORK LOIN

Boiled Peanuts, Red Cabbage, Wild Garlic Chips 27

SEARED COBIA

Heirloom Wax Beans, Fennel,
Pickled Watermelon Rind, Tomato Water 24

LONG ISLAND DUCK BREAST

Grilled Georgia Peaches, Logan Turnpike Grits 32

Executive Chef Kyle Forson | Pastry Chef Danielle Smathers

One Porsche Drive | Atlanta, Georgia | 770.290.4356 | www.restaurant356.com