

Seasonal Vegetables

Chef's Seasonal Sautés & Steamed Selections

- Assorted Local & Seasonal Spring Vegetables
Sautéed with fresh garlic and garden herbs
 - Sautéed Broccoli & Cauliflower
Finished with white wine and roasted garlic
 - Steamed Broccoli
Served with classic garlic butter
 - Gingered Snow Peas & Yellow Squash
 - Sautéed Bok Choy & Broccoli
In a caramelized soy and hoisin broth
 - White Sesame Roasted Snow Peas & Baby Corn
In a light caramelized soy glaze
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Fire Roasted & Oven Roasted Specialties

- Fire Roasted Carrots
Balsamic honey drizzle with cherry tomato "raisins"
 - Fire Roasted Fresh Green Beans
Lemon butter and sliced almonds
 - Fire Roasted Root Vegetable Medley
Fresh garlic and spring scallions
 - Seasoned Fire Roasted Broccoli & Cauliflower
Heirloom tomato parmesan crust
 - Oven Roasted Zucchini
Finished with crispy parmesan
 - Fire Roasted Roma Tomatoes
Fresh thyme and extra virgin olive oil
 - Fire Roasted Acorn Squash
Cranberry-orange compote
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Grilled Vegetable Selections

- Grilled Asparagus
Roasted red peppers and garlic chips

- Grilled Seasonal Vegetables
Marinated in fresh garlic, herbs, and olive oil
 - Grilled Seasonal Vegetable Display
Finished with garlic and fresh herbs
 - Grilled Brussels Sprouts
Toasted garlic and candied bacon
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Root Vegetables, Squash & Hearty Sides

- Sautéed Butternut Squash
Homemade maple pecan butter
 - Roasted Butternut Squash Mash
Finished with maple drizzle
 - Slow Roasted Golden Beets & Baby Carrots
Balsamic drizzle and herbed goat cheese mousse
 - Fire Braised Baby Carrots
Local sweet Georgia white wine butter glaze
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Mushrooms, Greens & Garden Classics

- Oven Roasted Wild Mushrooms
Garlic and fresh thyme
 - Wood-Fire Roasted Wild Mushrooms
Fine herbs and balsamic glaze
 - Wilted Baby Spinach
Grilled cherry tomatoes and shaved scallion threads
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European & Comfort-Style Vegetables

- French Ratatouille of Baby Spring Vegetables
Sweet Manischewitz red wine tomato sauce
- Braised Fennel
White wine and butter sauce
- Leek Timbale
Aged Gruyère and toasted bread crumbs
- Blackened Vegetable Au Gratin
Parmesan cream sauce

Tomatoes, Corn & Regional Specialties

- Bread Crumb & Parmesan-Crusted Italian Plum Tomatoes
Herb butter drizzle
- Roasted Artichoke Hearts, Zucchini & Cherry Tomatoes
Olive oil, garlic, and flat-leaf parsley
- Fresh Cream of Local Corn
Candied bacon and spring onions
- Local Tennessee Silver Queen Corn & Shredded Carrot
Baked cream soufflé