



Buckhead May Wine Tasting Menu

First Course

Chilled Honey Dew Melon and Papaya Soup

Second Course

Lobster Vol-Au-Vent with a Brandy Sauce, accompanied by Fiddlehead Ferns, and Fresh Spaghetti Squash

Third Course

Lollipop Lamb Chops topped with a Forest Blend Mushroom Demi Glace, served with Purple Fingerling Potatoes

Fourth Course

Roasted Coulotte topped with a Dijon Demi-Glace, served with Sweet Potato Gallet

Remember: Our wine tastings are on the third Tuesday of every month