



Buckhead's August Wine Tasting Menu

First Course

PAN SEARED DIVER SCALLOPS

Served on a Belgian Endive with Cucumber Sabayon

Second Course

FROG LEGS

Lightly fried and topped with Provençal herbs

Third Course

RED WINE FREE RANGE ORGANIC CHICKEN

Char-Grilled then served over French Lentils

Fourth Course

BRAISED RABBIT TARTLET

*With a roasted Wild Mushroom Medley & Leeks, then drizzled
with Rabbit Jus*

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