



Buckhead's July Wine Tasting Menu

First Course

SMOKED SALMON

Stuffed with Herbed Couscous & Capers, layered over a Micro Green salad, with a Balsamic Drizzle & Crème Fraîche

Second Course

CHILEAN SEA BASS PARCEL

Stuffed with Lobster Morsels & Chives, then wrapped in poached Leek, topped with Port Wine Sauce

Third Course

ROASTED WILD BOAR

Wild Boar Tenderloin served on a bed of Wild Mushroom Risotto, & drizzled with a German Lingonberry Demi-Glace

Fourth Course

PANCETTA ROAST CHICKEN

With Walnut Stuffing and a White Wine Sauce

Our Wine Tastings are on the Third Tuesday of every month