



Buckhead's September Wine Tasting Menu

First Course

Bleu Cheese served with Candied Apricots and Dried Fruits

Second Course

Lobster and Mushroom Cannoli.

A savory play on a traditional dessert

Third Course

*Prosciutto Wrapped Shrimp, served on
a bed of Stone Ground Herbed Grits.*

Fourth Course

*Maple Smoked Pork wrapped with Thick Sliced Bacon
Served with a savory Cranberry relish, and Potatoes Au Gratin*

Dessert

House made Crème Brûlée

A classic Dessert