



## Celebrating 25 Years

NASHVILLE ORIGINALS RESTAURANT WEEK  
JANUARY 2012

### First Course~Selection

Mixed Winter Greens Soup with Kale and Swiss Chard, Potatoes, Onions, and Garlic in a Ham, Parmesan and Chicken Broth with Ham, Parmesan and Semolina Fritters

Grilled Shrimp Cannelloni with Grilled Laughing Bird Shrimp, Ricotta Cheese, House Made Pasta, White Wine Lemon Garlic Butter

### Second Course~Selection

Baby Greens, Honey Lime Vinaigrette, Cilantro, Pickled Carrots, Crispy Pork

Citrus and Fennel Salad, Micro Greens, Toasted Almonds, Champagne Vinaigrette

### Third Course~ Selection

Pan Seared Marinated Flank Steak Au Jus,  
Jalapeño and White Cheddar Potato Dumpling, Grilled Broccolini

Turkey Scallopini, Mushroom and Marsala Pan Jus,  
Celery Root and Fresh Herb Polenta, Crispy Spinach

Grilled Cauliflower Steak, Oven Roasted Tomato Sauce,  
Olive and Roasted Bell Pepper Relish, Crispy Smoked Onions

**\$30.12 Prix-Fixe**

*Choice of One from Each Course*