

# - PRIX FIXE MENU -

Please select one starter, one main and one dessert

## STARTERS

### ROMAINE HEARTS CAESAR

Parmesan Crisps, Cornbread Croutons

### CHEF'S SEASONAL SOUP SELECTION

### FARMERS MARKET SALAD

Red Wine Vinaigrette **DF GF V**

### CRISPY BRUSSEL SPROUTS

Whipped Ricotta, Local Honey

### HUMMUS

Crudit , Pitta Crisps

## MAINS

### PEACHTREE CHICKEN 42

Pan Seared Frenched Chicken Breast,  
Quinoa, Broccoli Rabe, Chicken Jus

### GRILLED SALMON 46

Local Seasonal Market Vegetables, Farrow,  
Lemon & Dill Beurre Blanc **DF**

### FILET MIGNON 54

Herbed Marble Potatoes, Crispy Brussel  
Sprouts, Horseradish Demi **GF**

### CORNMEAL CRUSTED CATFISH 37

Roasted Corn Succotash, Cheddar Mac N  
Cheese, Remoulade

### VEGAN PAD THAI BOWL 33

Grilled Tofu, Snow Peas, Peppers, Mango,  
Carrots, Noodles, Smoked Peanut Sauce

### PAPPARDELLE PASTA, MUSHROOM & LAMB RAGOUT 36

Braised Lamb, Forest Mushrooms, Root  
Vegetables



THE WOODRUFF  
ARTS CENTER

## DESSERTS

### ENGLISH TOFFEE BREAD PUDDING

Whiskey Caramel

### S'MORES CR ME BRULEE

Graham Cracker, Milk Chocolate, Toasted  
Marshmallow

### LEMON & BALSAMIC STRAWBERRIES

Simply Tossed Berries, Whipped Cream,  
Lemon Zest

Select menu items are notated **V** vegetarian,  
**VG** vegan, **DF** dairy-free and **GF** gluten-free.

If you have any food allergies, please inform  
your server before ordering. Consumption  
of raw or under-cooked seafood (including  
shellfish), poultry and meat or dairy products  
can be hazardous to your health.