



RESTAURANT WEEK MENU

APPETIZERS

Pimento Cheese Deviled Eggs, Bacon, Scallions

New Orleans Barbecue Shrimp, Toasted Bread, Scallions

Spinach and Kale, Grilled Red Onion, Acre Peas, Feta, Tomato Vinaigrette

ENTRÉES

Sautéed Tripletail, Ratatouille, Grilled Asparagus, Tomato Broth

Chef's Baked Meatloaf, Whipped Potatoes, Green Beans

Southern Fried Chicken and Waffles, Collards, Pecan Waffle Toast, Peach Syrup

DESSERTS

Wonderland Ice Cream: Cookie Dough, Birthday Cake, Coffee Chip

Southern Tide S'mores, Caramel, Toasted Marshmallow, House-made Graham Crackers

Sea Island's Traditional Gold Brick Sundae

2 for \$22 or 3 for \$33



GEORGIAN ROOM

RESTAURANT WEEK MENU

APPETIZER

Winter Squash Soup
Chestnut Custard, Black Trumpets

or

Winter Mix Salad
Endive, Frisée, Mache, Serano Ham, Pecorino

ENTRÉES

Salmon
Poached Salmon, Beluga Lentils, Balsamic, Celery Foam

or

Duo of Pork
Pork Crisp, Pulled Pork, Potato, Carrot, Mustard Sauce

DESSERT

Tarte Fine
Heirloom Apple, Caramel, Vanilla Ice Cream

3 for \$44



RESTAURANT WEEK MENU

ANTIPASTO

Choice of one

Zuppa

Farro, Lentils, Pancetta Broth, Pecorino Crostini

Insalata Verdi

Field Greens, Toasted Walnuts, Pickled Mushrooms, Gorgonzola

SECONDI

Choice of one

Pizza

San Marzano, Fontina, Sicilian Olives, Roasted Peppers

Gnocchi

Sweet Potato Dumpling, Brown Butter, Fried Sage

Chicken

Braised Chicken Thighs, Polenta, Forrest Mushroom Jus

DOLCE

Tiramisu

Mascarpone Mousse, Lady Fingers

Cannoli Cioccolata

Chocolate Cannoli, Ricotta Cream, Pistachio

Gelati e Sorbetti

Choice of Daily Selection

2 for \$22 or 3 for \$33

R I V E R  B A R

RESTAURANT WEEK MENU

FIRST COURSE

Deviled Eggs

Black Truffle and Chive

Roasted Pumpkin Soup

Toasted Cornbread

Bibb Lettuce Salad

Black Truffle and Balsamic Vinaigrette

SECOND COURSE

Summit Burger

1/2 lb Prime Ground Beef with Lettuce, Tomato,
Caramelized Onion, Portabella Mushroom and Boursin

Chicken Basquaise

Braised Organic Chicken, Roasted Sweet Peppers, Roasted Shallots, Sweet Corn Polenta

Quiche Lorraine

Frisée, Lardon, Gruyère

DESSERT

Gold Brick Sundae

Vanilla Ice Cream, Gold Brick Sauce

Caramel Apple Mille Feuille

Flakey Dough, Slow Caramelized Apples, Toasted Cinnamon

2 for \$22 or 3 for \$33