



Forsythe Menu

\$50.00 Per Person ++

Price excludes 20% Gratuity & 7% GA Sales Tax

Amuse

Chef's Choice

Determined by season

Appetizer Course

Host Selects 1

Grilled Pancetta wrapped Asparagus

With Cantaloupe Salsa.

Steak Tartare

Diced Angus tenderloin with Indonesian ketchup & mustard and grilled country bread.

Saffron Risotto

With Shrimp & Scallops

Salad Course

Host Selects 1

Watermelon, Peach and Feta Salad

Bitter greens, watermelon, peach and feta cheese with lemon vinaigrette.

Caesar Salad

Fresh romaine tossed with parmesan, herbed croutons and our zesty Caesar dressing.

Churchill's House Salad

Mixed greens, red onions, strawberries and candied pecans tossed in a sweet peppercorn vinaigrette.

Entrée Choice of:

Guest Selects 1

Grilled Beef Tenderloin

With Celery root puree, mushroom Madeira pan sauce, steamed broccoli rabe and red onion marmalade.

Pan Seared Halibut

Served with Truffle whipped potatoes, sautéed spinach and tomato fennel jus.

Tuscan Chicken Breast

French-cut herb roasted chicken breast with celery root puree, Pinot Noir peppercorn sauce and braised fennel.

Dessert

Guest Selects 1

Red Velvet Layer Cake

Chocolate Peanut Butter Cream Pie

Coffee/Tea

Menu Minimum 20 people