



## *Buckhead's December Wine Tasting Menu*

### *First Course*

*Country Ham and Beet Salad, served with  
Cornbread Croutons and Citrus Vinaigrette*

### *Second Course*

*Cedar Planked Salmon served over Truffled Risotto,  
with Garlic Cream Red Wine Sauce*

### *Third Course*

*Roasted Organic Quail, stuffed with French Lentils,  
served with Cranberry Red Wine Sauce*

### *Fourth Course*

*Bacon Wrapped Terrace Major Medallions, served with  
Brandy Sorghum Sauce, and Sweet Potato Gallet.*

*Visit us on the web at [www.buckheadbarandgrill.com](http://www.buckheadbarandgrill.com)*

*Please remember that our Wine Tastings are on the third Tuesday of  
every month.*