



Buckhead's June Wine Tasting Menu

First Course

*Tomate de Oro Gazpacho
(Golden Tomato Gazpacho)*

Sweet Golden Tomatoes and Savory Lobster Morsels served in a delicious Gazpacho made with Orange Juice, Hot Sauce, Sherry Vinegar, and Cumin

Second Course

*Salmon en Salsa Verde
(Salmon and Green Salsa)*

Fresh Atlantic Salmon, pan seared and served with Cucumber and Lemon slices accompanied by a House Made Salsa Verde

Third Course

*Chancho a la Chilena
(Braised Pork Loin Chilean Style)*

Braised Pork Loin slow cooked in its own juices, and topped with a spicy Red Pepper Sauce

Fourth Course

*Carne de Venado Sacada el Polvo Seta Salvaje
(Wild Mushroom dusted Venison)*

Seared Venison served with a Mushroom Tart and a Coffee-Jus