



BUCKHEAD'S NOVEMBER WINE TASTING MENU

PROSCIUTTO WRAPPED MELONS

Fresh Cantaloupe and Honeydew wrapped in Prosciutto topped with a Cava Sabayon and surrounded with a duo of melon coulis

PAELLA

Seafood Paella made with Saffron rice, diced fresh vegetables and garnished with Mussels, Shrimp, Crawfish, and Calamari

STUFFED QUAIL

Organic Georgia Quail dusted with smoked Paprika, stuffed with Lentils and garnished with an assortment of edible flowers.

CHORIZO BRUSCHETTA

Garlic rubbed Crostini's topped with a Chorizo and Tomato Compote, sliced Angus Beef Tenderloin, and dusted with Coffee & Cocoa Chili powder, Goat Cheese, and chopped Kalamata olives