

The Chophouse of Hiawassee

Special Notes

Try our **New Weeknight and Lunch specials.**
Plan a **graduation celebration** with us and receive a 10% discount on a party of 10 or more or let us cater it for you at your location!

Having a Summer party or get together, let us cater it for you,

"Off the Grill-On the Patio" Wine Dinner

Thursday, May 31, 2012

706-896-3200

5 Courses-5 Wines Under The Stars

7:00pm ~ \$49.99pp

1st Course

Iced Alaskan King Crab Cocktail

Domaine Renaud, Macon-Villages - Burgundy; France - 2010



2nd Course

Highlands Smoked Salmon

with Avocado, Salmon Caviar and Arugula

Salt and Vinegar Potato Crisps

Saint-Hilaire "Blanquette de Limoux" Brut, Languedoc-Roussillon; France - NV



3rd Course

Roasted Heirloom Tomato and Wild Mushroom Pappardelle

with Prosciutto, Cracked Olives and Capers

Villa di Zano, Maremma Toscana - Tuscany; Italy - 2010



4th Course

"The Chophouse Mixed Grill"

Smoked Tenderloin of Beef and Grilled Sonoma Quail

with Blueberry-Camembert Bread Pudding,

and Organic Squash

Chasing Lions, Cabernet Sauvignon - North Coast; California - 2008



Dessert

Mocha ~ Cappuccino Gateau with Fresh Raspberries

Cantine Elvio Tintero "Sori Gramella" Moscato d'Asti - Piedmont; Italy - 2010

