



**Ellerbe**  
FINE FOODS

**TO BEGIN**

SUMMER ZUCCHINI AND BASIL SOUP  
Grana Padano, Lemon Zest, Extra Virgin Olive Oil

*PASO PONDAL Albariño Rias Bajas, Spain 2007*

OR

SCOTT FARM ASSORTED MELON SALAD  
Balsamic Reduction, Crumbed Valbreso Feta, Kalamatas & Arugula

*VISION CELLARS Riesling Mendocino County, California 2008*

**ENTRÉE**

VEAL SCALLOPINI  
DMC Scamorza, Prosciutto de Parma, Sorrel and Garlic Linguini, Carter Farm Miracle Tomatoes

*STORRS "ST. CLAIRE VINEYARD" Claret Santa Cruz, California 2005*

OR

CORNMEAL CRUSTED REDFISH AND CARTER FARM GREEN TOMATO RELISH  
B&G Gardens Black Eyed Pea Sauté and Chiffonade Cabbage

ADD FRESH LUMP CRABMEAT |\$5

*SANGLIER "ROSÉ DU TUSQUE" Rosé Sonoma County, California 2009*

OR

GRILLED HERB SCENTED AIRLINE CHICKEN  
Farmers Market Summer Squash & Potato Gratin, Wilted Greens, Roasted Tomato & Caper Vinaigrette

*PLUME BLEUE Grenache/Syrah Blend Coistières De Nîmes, France 2007*

**SWEET ENDING**

MAW MAW'S BREAD PUDDING  
Whiskey Sauce and Pralined Pecans

*HILL FAMILY VINEYARD Late Harvest Sauvignon Blanc Napa Valley, California 2008*

OR

CHOCOLATE ZUCCHINI CAKE  
Dark Chocolate Ganache and Lemon Scented White Chocolate Sauce

*DON "PX" PEDRO XIMENEZ Sherry Montilla-Moriles, Spain 1982*

**"THE FOURTH COURSE"**

HOUSEMADE BOUDIN BOULETTES |\$8  
Creole Mustard & Molasses Dressing

**\$35 PRIX-FIXE MENU**

**\$20 WINE PAIRING**