

HIGHLANDER MOUNTAIN HOUSE

Chef in Residence Series

Ann Kim, Garden & Gun Club, Executive Chef

January 5, 6, & 7, 2021

To Start



Southern Oysters* ~

On a half shell, mignonette, fresh horseradish...MKT

Pimento Cheese ~

Fresh crudités, homemade buttermilk crackers...\$12

Truffled Deviled Eggs ~

Cornmeal-fried oysters, Crystal butter...\$11

Surf and Turf Po'boy Slider ~

Smoked pot roast debris, fried shrimp, Hawaiian roll, banh mi slaw, sriracha mayonnaise...\$8

Club Salad ~

Cherry tomatoes, butter beans, buttermilk dressing, grated hard-boiled egg, shaved Parmesan...\$8



Mains



Shrimp and Grits ~

Andouille, Creole sauce, creamy grits...\$26

Korean Braised Short Ribs ~

Braised turnip greens, potato puree, quick-pickled cucumber and fennel...\$22

GGC Lobster Roll ~

Buttered toasted bun, dressed lobster, truffled Parmesan fries...\$22

Roasted Vegetable Curry ~

Acorn squash, king trumpet mushroom, fingerling potatoes, coconut milk, Carolina Gold rice...\$22

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

• SWEET •

Fried Cherry and Apple Hand Pie

Almond brittle ice cream, vanilla crème anglaise...\$8

Banana Pudding Pie

Dulce de leche, whipped cream...\$7

• GARDEN & GUN COCKTAILS •

Lightnin' Hopkins...\$13

Espolòn tequila, green Chartreuse, Salers, lime

Debutante...\$14

The 1970 vodka, Cocchi Rosa, lemon, oleosaccharum

Rabbit Will Run...\$12

1792 bourbon, Cocchi Storico Vermouth di Torino, St. George pear liqueur, demerara sugar, bitters

Old-Fashioned...\$13

Blade and Bow bourbon, Angostura bitters, brown sugar, lemon



GARDEN & GUN
ATL CLUB GA



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