

# FIRST SOUTH

## BAR & RESTAURANT

### Appetizer Course

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#### LOBSTER & WHITE BEAN CHILI

carrot, onion, celery, red bell pepper, tomato, lobster,  
cannellini beans, garlic & bay leaf  
suggested pairing: sparkling pointe brut seduction (\$14)

#### BUTTERNUT SQUASH SOUP

cinnamon, apple cider, roasted squash  
suggested pairing: ca'del doge prosecco (\$10)

#### PORK & APPLE GINGER MEATBALLS

ginger chutney, arugula salad  
suggested pairing: one woman gruner veltliner 2014 (\$14)

#### WINTER SALAD

arugula, toasted pecans, goat cheese,  
pickled red onion, sliced apple, citrus vinaigrette  
suggested pairing: mccall estate pinot noir 2014 (\$16)

#### VOLEVANT DUCK RAGU

camembert, crispy prosciutto,  
roasted tomato vinaigrette  
suggested pairing: one woman merlot 2014 (\$12)

### Main Course

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#### GINGER SWORDFISH PUTTANESCA

oven roasted herbed fingerling potatoes  
and tomatoes  
suggested pairing: au bon climat white blend 2018 (\$14)

#### LEMON ROASTED CHICKEN

panzanella salad, garlic string beans,  
roasted tomato vinaigrette  
suggested pairing: buisson-charles meursault vw 2018 (\$26)

#### WILD RICE & BEET SALAD

yellow & red beets, wilted spinach, chickpeas,  
dried cranberries, balsamic, olive oil  
suggested pairing: crozes-hermitage 2016 (\$15)

#### NY STRIP ROAST

cranberry chimichurri, cauliflower mash,  
pan seared brussels with applewood smoked  
bacon & apple  
suggested pairing: one woman vineyards petit verdot (\$14)

#### VEGETABLE PAELLA

arborio rice, squash, fresh herbs, saffron  
suggested pairing: dominique cornin bourgogne blanc (\$10)

### Dessert

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#### CHALLA BREAD PUDDING

bourbon caramel sauce, vanilla and cinnamon  
spiced bread, cream  
suggested pairing: mccall vsop brandy (\$14)

#### POACHED CHAYOTE

port & beaujolais wine, marscapone whip cream,  
ginger snap crumbs  
suggested pairing: 10 year tawny port (\$14)