

**CO-OWNER JON SCHWENK**  
**C&S SEAFOOD AND OYSTER BAR**

Lobster, Mango and Foie Gras Salad

*With lobster oil vinaigrette*

Cider Basted BBQ Chicken

*With jalapeno slaw, cilantro cornbread*

**CHEF OWNER MICHAEL BOLOGNA**  
**VINGENZO'S PASTA & PIZZERIA**

Heirloom Caprese

*With imported balsamic reduction and hand-pulled mozzarella*

**EXECUTIVE CHEF PARTNER CHRIS GATTI**  
**UMAMI NOODLE HOUSE IN SAVANNAH**

The Fifth Taste in a Jar

*Chilled Udon in broth with heirloom vegetables and truffle oil*

**EXECUTIVE CHEF PIERO PREMOLI**  
**PRICCI IN BUCKHEAD**

Vitello Tonnato

**CHEF OWNER HECTOR SANTIAGO**  
**PURA VIDA IN VIRGINIA HIGHLANDS**

Calamari Confit Coctel

*With garlic chips & pickled shallots*

**CHEF FRANCK OUVRARD**  
**THE CAPITAL CITY CLUB**

Parmesan Galette

*Stuffed with Figs, Mascapone, Black Truffles with Asparagus Onion Jam with Spek*

**EXECUTIVE CHEF NICK MELVIN**  
**PARISH IN ATLANTA**

Benton's Country Ham Salad

*With curried fig chow chow & hickory bacon tuilles*

**CHEF OWNER RON EYESTER**  
**ROSEBUD, VIRGINIA HIGHLANDS**

Marinated Baby Shrimp

*With pickled local okra, fried capers & silver queen corn*

**JUDITH MCLOUGHLIN**  
**COOKBOOK AUTHOR, THE ULSTER KITCHEN**

The Irish Ploughboy

*Apple celery salad with walnut vinaigrette, vintage Irish cheddar cheese, apple chutney & toasted Irish Whetean bread crumble*

**CHEF MIRANDA PHILBIN OF ATLANTA**

Vegetarian Coconut Curry

*With saffron lemon sweet pilau*

**TOREN ANDERSON**  
**LIFESTYLE WRITER: SUMMER OF JAR LOVE**

Georgia Blackberry Cobbler

*Topped with Gingerbread biscuit, crème fraiche infused with Elderflower Thatcher's Organic Artisan Liqueur*

**CHEF ANNA GATTI**  
**CANVAS BAKERY & CAFE IN MARIETTA**

Lemon Meringue

*A candied lemon cream with pate brise and brûlée meringue*

*And for the Birthday Girl*

**JAMIE FINE, OWNER**  
**SUGARPLUM VISIONS CAKE ARTISANS**

Signature Lemon Lavender Cake with Organic Lavender & Vanilla Buttercream