

SPECIALTIES

Appetizers

Pan-Seared Crab Cake Grain Mustard Aioli and Micro Salad 16

Kurobuta Pork Belly GF Fennel and Apple Glaze, Polenta Cake 14

Entrees

Grilled New York Sirloin GF Fingerling Sweet Potatoes and Crispy Prosciutto, Truffle Steak Butter 33

Locally Farmed Chicken Breast Artichoke and Tomato Stuffing, Italian Grains, Balsamic Demi 25

Bay of Fundy Salmon Crispy Yukon Gold, Smoked Eggplant, Fennel and Persimmon Salad 26

Chef's Feature of the Moment Inspired by Local, Seasonal Ingredients, please ask your server what Chef's cooked up for you | priced daily

Sides

Sautéed Wild Mushrooms GF VEG 8

Fingerling Sweet Potatoes GF VEG Chive Crème Fraîche 8

Brussels Sprouts GF VEG Sweet & Spicy Chile Glaze 8

GF = Gluten Friendly **VEG** = Vegetarian

Note: Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

All parties of 6 or more will be subject to an automatic 18% added gratuity.

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Chef de Cuisine Rohan Leach