



## **SAMPLE DINNER MENU**

*\*\*Per person menu range is \$45-\$57\*\*  
\*\*8% sales tax and 20% gratuity not included\*\*  
\*\*All items charged on a consumption basis\*\**

### appetizers (choose one)

- SEARED WHITE SHRIMP** sunchoke puree, chantrelle mushrooms and lemon vinegar 11
- BRAISED BEEF SHORTRIB CREPES** black truffle butter sauce 10
- SEARED POLENTA CAKE WILD** mushroom ragout and Parmigiano-Reggiano 8

### soup or salad (choose one)

- CHILLED FIELD PEA SOUP** garlic croutons and lemon oil 7
- STUDIO SALAD** assorted young greens, herb vinaigrette and shaved Parmigiano-Reggiano 6

### entrée (choose one)

- 12 OZ GRILLED RIB EYE OF BEEF** crushed red bliss potatoes, spinach and sherry-mushroom jus 32
- ATLANTIC SALMON** sweet peppers, baby corn and scallion coulis 21
- ROASTED CHICKEN** creamed corn, artichokes, asparagus and chicken jus 19

### dessert

- FOOD STUDIO SIGNATURE DESSERT DUET** chocolate tres leches paired with a strawberry shortcake 10

This is a sample menu and can be customized according to your specific needs.  
Please contact Allyson Brown at 678.302.3237 or [abrown@fifthgroup.com](mailto:abrown@fifthgroup.com) with any questions.

