

**Ecco Private Dining
Prix Fixe Options
Revised 01.23.2010**

\$30 per person

First Course

served individually
Caesar Salad
with sweet gem lettuce
and parmigiano-reggiano

Second Course

choice of:
Seared Strip Steak
Sicilian-style, with tomatoes

Roasted Chicken Breast
with prunes, brandy and
roasted potatoes

Orecchiette
with winter squash, brown
butter, sage

Third Course

served family-style
Mignardises
champagne truffles &
pistachio macarons

Beignets
with quince and vanilla
crème

**MENUS SUBJECT
TO CHANGE**

For more information,
contact Mark Toomajian at
678.302.3223 or
mtoomajian@fifthgroup.com.

\$45 per person

First Course

served family-style
Oak-grilled Asparagus
marinated tomatoes

Fried Goat Cheese
black pepper, honey

Mixed Olives

Second Course

served individually
Caesar Salad
with sweet gem lettuce
and parmigiano-reggiano

Third Course

choice of:
Seared Strip Steak
Sicilian-style, with tomatoes

Fish of the Day

Roasted Chicken Breast
with prunes, brandy and
roasted potatoes

Orecchiette
with winter squash, brown
butter, sage

Fourth Course

served family-style
Mignardises
champagne truffles &
pistachio macarons

Beignets
with quince and vanilla
crème

Sourdough Toast
salted butter and dark
chocolate

\$60 per person

First Course

served family-style
Cured Meats and Cheeses

Oak-grilled Asparagus
marinated tomatoes

Fried Goat Cheese
black pepper, honey

Mixed Olives

Italian-style Pickled
Vegetables

Second Course

served individually
Caesar Salad
with sweet gem lettuce
and parmigiano-reggiano

Third Course

choice of:
Seared Strip Steak
Sicilian-style, with tomatoes

Fish of the Day

Roasted Chicken Breast
with prunes, brandy and
roasted potatoes

Orecchiette
with winter squash, brown
butter, sage

Fourth Course

Served family-style
Mignardises
champagne truffles &
pistachio macarons

Beignets
with quince and vanilla
crème

Sourdough Toast
salted butter and dark
chocolate