

WELCOME TO CINDY LOU'S RESTAURANT WEEK WINTER 2025

\$55 PP MENU FOR JAN 24 TO FEB 2, 2025
11AM-2:30PM, 5PM-CLOSE
+\$20 TO ADD WINE PAIRINGS
CHOOSE 1 STARTER, 1 MAIN AND 1 DESSERT

STARTERS

Spiced Pumpkin Veloute
Cinnamon Crème Fraiche, Pepitas, Chili Oil
*Prosecco, Mionetto Brut (Italy) NV

Southern Wedge Salad
Tasso Ham, Smoked Blue Cheese, Candied Pecans,
Pickled Red Onions, Smokey Ranch Dressing
*Chardonnay, A-Z (California) 2019

MAINS

Red Wine Braised Short Rib
Parsnip Puree, Warm Bacon and Lentil Salad,
Charred Broccolini, Crispy Shallot
*Cabernet Sauvignon, Excelsior (South Africa) 2021

Rainbow Trout a la Meuniere
Haricot Vert and Fennel Salad, Citrus Segments,
Toasted Almonds, Blackened Hollandaise
*Pinot Gris, A-Z (Oregon) 2022

Two Hour Farm Eggs
Creamy Anson Mills Grits, Collard Greens,
Confit Tiny Tomatoes, Spicy Tomato
*Pinot Noir, Villa Wolf (Germany) 2022

DESSERTS

Chocolate Pot du Crème
Salted Caramel, Whipped Cream,
Dark Cocoa Shortbread, Chocolate Pearls
*Kracher Beerenauselese Zweigelt (Austria) 2017

Pumpkin Panna Cotta
Salted Caramel, Whipped Cream, Vanilla Wafers
*Moscato, 7 Daughters (Italy) 2023

20% gratuity will be added to all checks
Please inform your server of any food allergies or dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of food borne illness

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