2013 Southern Conference for Lifelong Learning
July 25 Dining Options Prix Fixe
(tax and gratuity included)

5 & 10
Branded Butcher
East West Bistro
Etienne Brasserie
Five Bar
Heirloom Café
La Dolce Vita
Last Resort Grill
NONA
Porterhouse Grill
Square One
Ted's Most Best
The National
The Savannah Room
Trappeze

Scroll to view each of the 15 restaurant choices as well as menu and pricing options. Additional information about the restaurant, its history and chef can be found by clicking on the restaurant logo.

Once you have decided which restaurant you prefer, select a “Click here to sign in and purchase a ticket for this restaurant” link found on each page. You will then be directed to the sign in page to purchase your dinner ticket which will be given to you when you check-in at the Conference Center.
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5&10
$70
$102 with wine pairings
Limit: 25

1st Course
Ricotta Cannelloni
torpedo onion agrodolce, roasted maitake mushrooms, garlic crema
Pinot Grigio, Ornella Molon, Piave, Veneto, Italy, 2011

2nd Course
Seared Halibut with summer succotash, dandelion greens, tomato water
Bourgogne Blanc, Maison Roche de Bellene, Burgundy, France, 2010

3rd Course
Rabbit Three Ways
Loin, Sausage, Cromesqui
hakurei turnips and their greens, parisian carrots, pickled mustard seeds, rabbit jus
Pinot Noir, Alysian, Russian River Valley, CA, 2009

Dessert
Georgia Peach Pastry
frangipane, brown sugar & bourbon ice cream

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The Branded Butcher

$35
$40, with one glass of wine
Limit: 30

1st Course (choice of)
Pimento Goat Cheese
Gobi Americano
Pork Belly

Main Course (choice of)
Farm Chicken
Seared Filet
Veggie Plate (seasonal veggies)

Dessert
Your choice from menu at time of dinner

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East West Bistro

$28
Limit: 30

Appetizer (choice of)
Sweet potato chips and blue cheese dressing
Bruschetta

Salad (choice of)
Mixed greens with poblano vinaigrette
Caesar salad

Entrée (Choice of)
Pork Milaesa
Chicken Linguini
Bistro Burger
EW Udon Bowl

Click HERE to sign in and purchase a ticket for this restaurant
Étienne Brasserie
$35
Limit: 30

Appetizers (choice of)
Classic French onion soup
Crispy fried Calamari with lemon aioli
Frisee salad with smoked bacon, poached egg, crumbled blue cheese

Entrée (choice of)
Lamb burger, cremini mushrooms, goat cheese, herb mustard
Pan seared almond encrusted trout, lemon beurre blanc, grilled asparagus
Burgundy braised chicken legs, pearl onions, smoked bacon, fingerling potatoes

Dessert
Choice of one of our seasonal desserts

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FIVE Bar
$30
Limit: 30

Appetizer (choice of)
Yoshie's Chicken (soy-ginger seasoned/Sriracha aioli)
Pimento Cheese 'n' Jelly (house pimento cheese/Red Bay Five Pepper Jelly) with toasted crostinis
Smoked Tuna Dip (smoked + brined in-house) with baked pita chips)

Entrée, includes house salad (choice of)
Panéed Chicken - tomato-basil cream sauce with penne pasta
Bone-in Pork Chop - hand-cut/uptown sauce, with Bahamian mac
Cheeseburger - five spread, with hand-cut fries

Dessert
White Chocolate Bread Pudding (vanilla anglaise/whipped crème/powdered sugar)

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Heirloom Café
$40
Limit: 30

1st Course (choice of)
Heirloom tomato panzanella with sourdough croutons, cucumbers, basil, red onion, arugula, goat cheese & balsamic vinaigrette
Chilled melon soup with Greek yogurt and mint

2nd Course (choice of)
Fried fish, hush puppies, lemon slaw, tartar sauce
Curried veggies and tofu with rice
Grilled pork loin, stewed okra and tomatoes, smashed potatoes, grilled peach salsa

3rd Course
Ice cream sandwiches

*The fish and the ice cream sandwiches depend on what is available and best at the time.*

Click [HERE](#) to sign in and purchase a ticket for this restaurant
La Dolce Vita

$35
Limit: 30

Appetizers and Salads (choice of)
Bruschetta Classica - Grilled Italian bread topped with chopped tomatoes, basil, garlic, extra virgin olive oil
Classic Caesar - Romaine hearts, home made Caesar dressing, focaccia croutons, shaved Parmigiano
Insalata di Rucola - Organic arugula, roasted tomatoes, shaved Pecorino, Prosecco vinaigrette

Main Course (choice of)
Lasagna al Forno
Classic lasagna layered with beef Bolognese, béchamel, Parmigiano Reggiano
Rigatoni alla Norma
Rigatoni with roasted eggplant, tomato sauce, basil, fresh mozzarella, shaved Parmesan
Pollo al Marsala
Pan seared all natural chicken breast, wild mushroom Marsala sauce, with olive oil whipped potatoes, garlic green beans

Desserts (choice of)
Cannoli Siciliani
Crispy cannoli shells filled with sweet ricotta, chocolate chips and candied orange peel
Gelato or Sorbet – flavor of the day

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**Last Resort Grill**
$28 with soda, coffee or tea
$36 with glass of wine
Limit: 30

**Entrée (choice of)**
Both entrées served with salad and bread

Salmon and grits, a resort classic
*fresh grilled Atlantic salmon on a bed of Charlestonian grits with a Dijon caper cream sauce*

Last Resort Praline chicken, an old signature since 1992
*plump double chicken breast stuffed with medley of cheeses, topped with walnut-honey drizzle and served with veggies and creamy grits*

**Dessert**
Selection of the day

Click [HERE](#) to sign in and purchase a ticket for this restaurant
NONA, *New Orleans ‘n Athens*

$43 with coffee or iced tea

Limit: 30

1st Course (choice of)
- Seafood Gumbo (*Creole filé gumbo with shrimp, oysters and crawfish)*
- Wedge Salad (*Iceberg wedge with bacon, blue cheese crumbs and creamy garlic dressing)*

Entrées (choice of)
- Eggplant Pirogue
  *Fried eggplant boat, filled with crab and shrimp; topped with crawfish etouffée*
- Chicken Rochambeau
  *Fried boneless chicken breast with grilled sliced ham, marchand de vin and Béarnaise sauce; served with red beans and rice and collard greens*

Dessert (choice of)
- NONA’s Bread Pudding
  *New Orleans style with peaches, raisins, whiskey sauce and Chantilly cream*
- Praline Parfait
  *Vanilla bean ice cream with caramel sauce and praline crumbs*

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Porterhouse Grill
$32
Limit: 30

1st Course (choice of)
She Crab Soup (Our signature soup with a touch of sherry)
Garden Salad (Mixed field greens with cherry tomato, red onion, cucumber and sliced mushrooms tossed with balsamic vinaigrette)
Caesar Salad (Romaine and house Caesar dressing with garlic croutons)

2nd Course (choice of)
Sesame Barbequed Salmon
Grilled and basted with a sesame barbeque sauce topped with pineapple salsa

Chicken Saltimbocca
Layered with fontina cheese and Prosciutto di Parma sautéed with a chardonnay pan sauce

Prime Rib au Jus
Succulent, 12-ounce, cut to order, slow-roasted rib roast

Oven Roasted Tomato
Oven roasted tomato and wilted spinach over a bed of long grain and wild rice served over fresh seasonal vegetables

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Square One Fish Company
$25
$35 with chef’s choice wine
Limit: 30

Appetizer (choice of)
Wedge Salad, Iceberg, tomato, aged blue cheese, bacon, egg
In house smoked oysters with garlic butter
Warm goat cheese, sun-dried tomatoes, roasted garlic, crustini

Entrée (choice of)
Surf-n-turf - sirloin and grilled tilapia with crabmeat, lemon/thyme sauce
Chicken Rockefeller - grilled chicken with Rockefeller stuffing topped with hollandaise sauce
Sautéed Mahi Mahi - mussels with broccoli oyster sauce on a bed of linguine

Dessert
Key Lime Pie

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Ted’s Most Best
$16, including a non-alcoholic beverage of choice
Limit: 30

Appetizer (choice of)
Meatball Slider (meatball on toasted bun with sautéed onions and mozzarella)
Caprese Slider (fresh mozzarella, fresh roma tomatoes, and fresh basil on crostini with a baby field greens salad and house white wine vinaigrette)
House side salad (baby field greens, banana peppers and house white wine vinaigrette)
Cup of soup of the day

Pizzas (choice of)
Perella Pizza
tomato sauce, mozzarella, goat cheese, prosciutto, fresh garlic, and fresh herbs

White Rabbit Pizza
béchamel sauce, mozzarella, marinated arugula, artichoke hearts, red onions, and red peppers

Margherita Pizza
tomato sauce, fresh basil, and fresh mozzarella slices

Build Your Own Pizza
starts with tomato sauce or white sauce and mozzarella (basic cheese pizza), add two toppings of your choice

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The National
$39
Limit: 24

Appetizer (choice of)
Cucumber gazpacho with radishes and basil
Grilled romaine heart with piquillo dressing, crispy capers, parmesan, croutons

Entrée (choice of)
Sautéed Georgia shrimp with tomato, peppers, wilted greens and Spanish chorizo, over local polenta
Grilled beef tri-tip steak, over a cornbread panzanella salad, red chimichurri and salsa verde
Vegetable Plate: a bountiful assortment of seasonal vegetables and grains

Dessert (choice of)
Vanilla Panna Cotta with Georgia peaches and blackberries
Georgia Baklava with peanuts and pecans, cane syrup

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The Savannah Room
$40
Limit: 30

Appetizer (choice of)
- Fried green tomatoes topped with fresh sautéed spinach, goat cheese, and toasted sunflower seeds
- St. Simons Fried Green Tomato
- Pimento Cheese with House Crackers
- Homemade buttermilk crackers served with our house pimento cheese spread

Entrée Course
2 sides are included with your entree: Parmesan mashed potatoes, creamy macaroni & cheese, fried green beans, fresh fruit cup, french fries, baked potato, vegetable of the day

- Mixed Grill - Grilled beef tenderloin accompanied with baked scallops wrapped in salmon topped with lemon-caper beurre blanc
- Butternut Squash Ravioli with Fresh Sauteed Spinach - Fresh butternut squash delicately seasoned, folded into ravioli, served over fresh sautéed spinach and finished off with a sundried tomato pesto

Dessert Course
- Signature Strawberry Ice Cream Pie
- Key Lime Pie

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Trappeze Pub
$28
$35 with glass of chef’s choice wine
Limit: 30

Salad
Field Green Salad cucumbers, tomatoes, radishes & red wine vinaigrette

Entree
Pecan Crusted North Carolina Trout with smoked gouda grits, tabasco honey butter & sliced heirloom tomatoes

Dessert
Raspberry Cheesecake

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