

Three course dinner option \$52 per person excluding tax & gratuity

THE MUNCHIES

Crispy Goat Cheese (V)
Dates, chiffonade cilantro, & local honey.
8

Southern Rockefeller (GF)
Baked oysters on the half shell.
Parmesan, crispy kale, & pancetta.
14

Pan Seared Scallops (GF)
Provencal, crispy leeks, & candied bacon.
15

Salmon Lox Carpaccio (GF)
Heirloom tomatoes, toasted capers,
red onion, & bruleed feta.
10

Beef Carpaccio (GF)
Parmesan, red onion, arugula, crispy
capers, & horseradish aioli.
12

Duck Confit Eggroll (V)
Julienne vegetables & Japanese
five spice-date dipping sauce.
10

Grilled Organic Romaine (GF)
Parmesan, red onion, & croutons.
Classically dressed.
9
+Add fried oysters 2+

Caprese (GF) (V)
Heirloom tomatoes, mozzarella, & basil leaves.
Candied bacon, balsamic, & extra virgin olive oil.
11

French Onion Soup (GF) (V)
Served with grilled brie cheese sandwich.
10

THE MAIN

Handmade Fettuccine (V)
Grilled chicken breast, oven roasted vegetables,
& Parmesan cream.
24

**Smoked Gouda &
Duck Confit Ravioli**
Garlic brown butter, basil, & crispy ginger.
24

Ga. White Shrimp & Risotto (GF)
Chardonnay & lemon tarragon pan sauce.
28

Bacon Wrapped Scallops (GF) (V)
Goat cheese infused risotto, broccoli, & carrots.
Balsamic reduction.
32

Seared Atlantic Swordfish (GF)
Black bean salad with tomato, cilantro,
jalapeno, & feta.
29

Rack Of Lamb (GF)
Red beet infused hummus, arugula,
cherry tomatoes, & feta.
Drizzled with local honey.
38

Filet of Beef (GF)
Parmesan potato cake &
garlic sauteed organic greens.
Duck fat sauteed shiitake mushrooms.
40

SWEET THINGS

Moist Chocolate Cake
topped with chocolate mousse
6

Goat Cheesecake (GF)
red wine poached apples
8

Vanilla Bean Crème Brûlée (GF)
whipped cream & seasonal berries
7

Key Lime Pie (GF)
whipped cream & lime
7

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions. 20% service fee parties 6+

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