

Jackson Country Club

Jackson, Tennessee

Orchard Pressed Cider Hot Bacon Dressing over Bitter Endive and Micro Greens

with caramelized brown sugar pecans, granny smith apples, Dutch Gouda and blueberry dots

Sliced Beef Tenderloin in Lobster Saffron Sauce and Rich Jack Daniels Demi Glace

served around our Jackson Country Club timbale of gulf shrimp, big-boy tomato, buttered Romano grits, down home greens and “pot likker” over pan-fried Johnny cake

Gran-pappy’s Back Porch Warmed Blackberry Pie Sundae’s

Gran-pappy was no fool when it came to makin’ a sundae... A shortbread cookie crust...freshly sautéed blackberries in Chambord laquer...bone chilling cinnamon and mango ice creams...A Jackson Country Club new favorite

Chef Martin CJ Mongiello