

Chef's Table

Welcome to the In-Zone Restaurant at the Georgia Dome, where today the Atlanta Falcons will take on the Washington Redskins. I've created several selections to tempt your taste buds and hope you enjoy the journey from the Steakhouses of America to the side dishes of the South.

This week we are proud to serve all-natural sausage products from the Niman Ranch where animals are allowed to grow naturally, producing superior tasting meats. No artificial ingredients have been added, including coloring, flavoring, preservatives or other synthetic ingredients.

It's about fresh, singular goodness. As a Chef, I hope you enjoy the flavors and seasonal specialties.

Bon Appétit!

Frank Abbinanti
Chef Frank Abbinanti

November 8, 2009

Levy Restaurants

Peppercorn Crusted Porterhouse

Horseradish sauce

Pork Ossobucco

Crushed corn pudding

Rosemary Roasted Potatoes

Yukon gold, red pepper

Green Tomatoes

Maryland crab remoulade

Wild Mushrooms

Cabernet glaze

Romaine Hearts

Caesar dressing, Parmigiano Reggiano

Wild Greens

Honey Dijon vinaigrette, Gorgonzola cheese

Baby Spinach

Bacon vinaigrette, feta cheese

Smoked Chicken

'Ashley Farms'

Grilled Georgia Shrimp

Niman Ranch Sausage

Apple Gouda, spicy Italian

Mini Turkey Burgers

Pepper Jack cheese

Blue Corn Chips

Tomatillo salsa, salas cruda

Mustard Potato Salad

Green onions, boiled eggs

Country Slaw

Sweet cream dressing

Assorted Mini Dessert Shots

Triple Chocolate Bread Pudding

Vanilla bourbon sauce

Cookies and Brownies

Available by the glass or the bottle

Napa Cellars Chardonnay

Hogue Fume Blanc

Ruffino 'Lumina' Pinot Grigio

Wente 'Riverbank' Riesling

Hayman & Hill Cabernet Sauvignon

Coppla 'Diamond Series' Merlot

Bonterra Zinfandel

Jacob's Creek 'Reserve' Shiraz