



## 555 – “SOMM OFF”

*Five Courses, 5 Cuts, 5 Wines*

*Surryano Ham, Neal's Yard Cheddar, BBQ Glazed Peaches,  
Crackling & Herb Biscuit*

*House Smoked BLT Salad, Heirloom Tomato, Iceberg Lettuce,  
Pickled Onion, Blue Cheese Vinaigrette*

*Grilled House-Made Sausage, Pencil Cob Grits, Quail Egg,  
Mustard Greens, Mustard Jus*

*Guanciale -Wrapped Tenderloin, Mostarda Glazed Ribs, Confit of Leg,  
Grilled Market Vegetables*

*Cherry-Lardo Shortcake, Bacon Whipped Cream*

**PROSPECT**  
@ Hotel Jerome

**EXECUTIVE CHEF: ROB ZACK**  
**CHEF DE CUISINE: JASON NIEDERKORN**