



Hotel Forty Five invites you to the

Pink Tie Dinner

A five-course, intimate dinner with wine pairings
celebrating the beauty of cherry blossom season

Wednesday, March 25 • 6pm • \$125

awaken the palette

RED SNAPPER & COMPRESSED WATERMELON CRUDO

marinated gulf snapper, pickled okra seeds,
roasted cherry and lime vinaigrette

Les Glories, Sauvignon Blanc [2023]

appetizer

SEARED FOIE GRAS & YELLOW GRITS

freeman's mill yellow grits, miso and cherry sorghum drizzle, crispy vidalia onion

Les Glories, Crémant de Loire Brut Rosé

mid-course

CONFIT AND CHARRED PARSNIPS

sakura-pickled pink onion relish, watermelon radish, curled endive,
yuzu-brown butter vinaigrette

San Simeon, Chardonnay Monterey [2023]

main course

JOYCE FARMS DUCK BREAST

braised bok choy, honey soy-glazed carrots,
griottes cherry demi infused with black truffles

San Simeon, Pinot Noir Monterey [2023]

dessert

BLACK CHERRY CHEESECAKE

black cherry and bourbon mascarpone cheesecake,
gingersnap crust, deep black cherry compote

Stella Rosa, Salted Caramel Cream Liqueur



SCAN HERE TO
RESERVE YOUR SPOT

HOTEL
**FORTY
FIVE**

MACON, GA

loom

COMFORT KITCHEN & COCKTAILS