

## **Spring is in the air with Chef Sean Freeman's latest seasonal Chef's Tasting Menu at Common Restaurant**

If you are searching for a truly southern dining experience in Savannah, the new Spring 2026 Chef's Tasting Menu at Common Restaurant offers an unforgettable culinary journey. Nestled in the heart of the historic downtown district, Common Restaurant brings "Elevated Southern" cuisine to life by blending classical French techniques with the finest chef driven kitchen, delivering a vibrant celebration of spring flavors.

### **A Multi-Course Culinary Journey**

Priced at \$85 per person, the seasonal tasting menu showcases a dedication to the culinary arts. The experience begins with warm, toasted sourdough and seasonal savory jam baked fresh daily by Executive Bakery Chef Chelsea Clarkson and our in-house Trombone Bakery. Guests are invited to customize their journey with elegant choices for each course:

- **Vibrant beginnings:** Choose between a refreshing Gazpacho featuring crispy pork belly or a rich Butternut Squash soup, followed by locally inspired preludes like House Smoked Oysters or a delicate Boursin Canapé.
- **Elevated Entrees:** The main courses highlight the hand-made pasta and southern cooking techniques. Standouts include the Seafood Radiatori featuring house-made pasta, seared scallops, and Andouille sausage in a Cajun cream sauce, or the tender, braised Australian Lamb Shank served with sweet pea risotto. For the ultimate indulgence, guests can opt for The Butchers Steak, a prime premium cut paired with bourbon au poivre.
- **Decadent Desserts:** The evening concludes with a choice between a bright Passion Fruit Coconut Mousse or a rich Chocolate Chess Torte featuring Valrhona ganache, followed by a signature elegant boxed takeaway gift.

### **Award-Winning Wine Pairings**

No tasting menu is complete without the perfect pour. To elevate your dinner, Common Restaurant offers expertly curated wine pairings to accompany each course. With an acclaimed cellar boasting over 700 bottles, Wine Director Shawn Crowley meticulously selects varietals that enhance the complex flavor profiles of the spring menu.

Whether it is a crisp, mineral-driven white to cut through the richness of the smoked oysters or a robust, structured Bordeaux to stand up to the lamb shank, the wine pairings are designed to transform a fantastic meal into an extraordinary, award-worthy dining experience.

**Reserve Your Table** at one of the best restaurants in Savannah, with house-made pasta, and an unparalleled wine list, the Spring Chef's Tasting Menu at Common Restaurant delivers an evening of uncompromising quality and gracious southern hospitality.

View the full menu at [commonrestaurant.com/menu/chefs-tasting-menu-summer/](https://commonrestaurant.com/menu/chefs-tasting-menu-summer/) and secure your reservation today to taste the best of Savannah this spring.