



**A Taste of Georgie**  
 5 Courses for \$110  
 optional wine pairing  
 (please allow 2 hours minimum)

### Caviar

served with housemade brioche & accoutrements

The Caviar Co. Royal White Sturgeon	\$105	Regalis. Ossetra Royal	\$175
The Caviar Co. Kaluga Hybrid	\$120	Petrossian. Imperial Kaluga	\$410

In order for our Kitchen Team to execute the selected dishes in the best possible manner, orders must be placed in full.

### Appetizers

<b>Charcuterie</b> a selection of cured meats with housemade pickles	\$28	<b>Market Salad</b> Radish, Carrot, Fennel, Pistachio, Vinaigrette	\$18
<b>White Asparagus</b> Sabayon, Grapefruit, Nasturtium Add 1oz caviar +95	\$39	<b>'Oysters &amp; Pearls'</b> Fresh Wasabi, Green Onion, Smoked Trout Roe	\$6/ea \$55/dz
<b>Beef Tartare</b> Jalapeno, Black Aioli, Romaine	\$27	<b>Spring Onion Velouté</b> Fennel, Pickled Onion	\$16
<b>Australian Prawns</b> Red Harissa, Lime, Fine Herb	\$39	<b>Burrata</b> Basil Blossom, Blueberry Jam, Seeded Cracker	\$20
<b>Sausage</b> Chef's daily selection, Fennel Kraut, Thai Black Mustard	\$22	<b>Hiramasa Crudo</b> Pineapple, Blood Orange, Pinenuts, Jalapeno Reduction	\$27

### Entrees

Striped Bass Bay Scallops, Saffron, Zucchini	\$44	Spanish Turbot Gruyere Crust, Mushroom Duxelles, Velouté	<i>MP</i>
Ora King Salmon Green Curry, Fried Shallots	\$43	Berkshire Pork Chop Peanut, Lime, Coriander, Sesame Vinaigrette	\$42
Agnolotti Chestnut, Ricotta, Parmesan	\$27	Liberty Farms Duck Breast Blackberry, Turnip, Rapini	\$57
Roasted Chicken (½ Bird) Potato Pave, Jalapeño Aioli, Jus	\$38		

### Butcher Cuts

8oz Filet 100% Grassfed, Australia	\$58	10oz Linz Heritage NY Strip Black Angus, Nebraska	\$52
Rack of Lamb (allow 45 minutes minimum) Green Harissa, Marinated Fennel, Petite Herbs	\$64	14oz Boneless Ribeye Black Angus, Nebraska	\$75
18oz Bone-In NY Strip (allow 45 minutes minimum) Dry Aged, Black Angus, Nebraska	\$160	32oz Tomahawk Ribeye (allow 45 minutes minimum) Creekstone, Dry Aged 30 days	\$275

Blackmore Victoria, Australia Ask about our daily cut	<i>MP</i>	Rosewood Boneless Ribeye, 16oz Seven Points, Texas	\$140
---	-----------	---	-------

### Sides

(for the table)

Roasted Green Asparagus Beurre Noir, Fried Garlic	\$15	Potato Roasties Twice Cooked, Tarragon Vinegar	\$15
Grilled Mushrooms Chili Crisp, Peanut, Sesame	\$15	Creamed Spinach	\$15