



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	\$115	Regalis. Ossetra Royal	\$185
The Caviar Co. Kaluga Hybrid	\$125	Petrossian. Imperial Kaluga	\$460

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

Appetizers

Charcuterie a selection of cured meats with housemade pickles	\$28	Market Salad Radish, Carrot, Fennel, Pistachio, Vinaigrette	\$18
White Asparagus Sabayon, Grapefruit, Nasturtium Add 1oz caviar +95	\$42	'Oysters & Pearls' Fresh Wasabi, Green Onion, Smoked Trout Roe	\$6/ea \$65/dz
Beef Tartare Jalapeno, Black Aioli, Romaine	\$27	Spring Onion Velouté Fennel, Pickled Onion	\$18
Australian Prawns (3) Red Harissa, Lime, Fine Herb Additional Prawns \$16/ea	\$50	Burrata Basil Blossom, Blueberry Jam, Seeded Cracker	\$24
Hiramasa Crudo Pineapple, Striped Chile, Cucumber	\$27	Sausage Chef's daily selection, Fennel Kraut, Thai Black Mustard	\$24

Entrees

Striped Bass Hand Dive Scallops, Saffron, Zucchini	\$53	Spanish Turbot Gruyere Crust, Mushroom Duxelles, Velouté	<i>MP</i>
Ora King Salmon Green Curry, Fried Shallots	\$52	Berkshire Pork Chop Peanut, Lime, Coriander, Sesame Vinaigrette	\$46
Agnolotti Chestnut, Ricotta, Parmesan	\$29	Liberty Farms Duck (for 2) Blackberry, Turnip, Rapini	\$90
Roasted Chicken (½ Bird) Potato Pave, Jalapeño Aioli, Jus	\$38		

Butcher Cuts

8oz Filet 100% Grassfed, Australia	\$68	10oz Linz Heritage NY Strip Black Angus, Nebraska	\$52
Rack of Lamb (allow 45 minutes minimum) Green Harissa, Marinated Fennel, Petite Herbs	\$78	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
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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