



A Taste of Georgie  
 5 Courses for \$135  
 3 Courses for \$85  
 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	\$32	Market Salad Radish, Carrot, Fennel, Pistachio, Vinaigrette	\$20
Grilled Artichoke Shallot, Garlic, Cayenne	\$24	'Oysters & Pearls' Fresh Wasabi, Green Onion, Smoked Trout Roe	\$6/ea \$65/dz
Rosewood Beef Tataki Red Harissa, Black Aioli, Quail Egg	\$36	Spring Onion Velouté Fennel, Pickled Onion	\$18
Australian Prawns (3) Smoked Paprika, Texas Peach, Okra Additional Prawns \$15/ea	\$43	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	\$79
Ora King Salmon Green Curry, Fried Shallots	\$52	Berkshire Pork Chop Peanut, Lime, Coriander, Sesame Vinaigrette	\$48
Agnolotti Corn, Ricotta, Parmesan	\$32	Liberty Farms Duck (for 2) Blackberry, Turnip, Rapini	\$90
Roasted Chicken (½ Bird) Potato Pave, Jalapeño Aioli, Jus	\$40		
8oz Filet 100% Grassfed, Australia	\$68	8oz Rosewood Wagyu Coulotte Seven Points, Texas	\$42
Rack of Lamb (allow 45 minutes minimum) Green Harissa, Marinated Fennel, Petite Herbs	\$78	10oz Linz Heritage NY Strip Black Angus, Nebraska	\$57
Dry Aged Bone-In Ribeye (allow 45 minutes minimum) Ask about our daily sizes	MP	14oz Boneless Ribeye Black Angus, Nebraska	\$75

### Butcher Cuts

Blackmore Victoria, Australia Ask about our daily cut	MP	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 Corn	\$15