



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

Regalis, Baeri Siberian Sturgeon	\$105	Regalis, Ossetra Platinum	\$185
Regalis, Kaluga Hybrid	\$110	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 Add Daily Selection of Cheeses	\$32	Market Salad Radish, Carrot, Fennel, Pistachio, Vinaigrette	\$16
Escabeche Preserved Fish, White Bean Bruschetta	\$21	Oysters Traditional Garniture or Apple, Ginger, Chervil	\$375/ea
Beef Tartare Mushroom, Soy, Sweet Potato	\$23	Vichyssoise Fried Leek, Chive, Chiriboga	\$16
Scallops a la Plancha Saffron, Parsley, Crème Fraiche	\$29	Burrata Basil Blossom, Blueberry Jam, Seeded Cracker	\$24
Bluefin Tuna Pine Nut, Caper Berry, Spanish Manchego	\$31	Sausage Chef's Daily Selection, Fennel Kraut, Thai Black Mustard	\$18

Entrees

Pink Snapper Late Harvest Vierge, Citrus, Fried Brussels	\$32	Murray Cod "Au Poivre" Black Olive, Red Pepper	\$44
Ora King Salmon Tarragon, Mustard, Frisée	\$36	Berkshire Pork Chop Peanut, Lime, Coriander, Sesame Vinaigrette	\$39
Agnolotti Chestnut, Ricotta, Meyer Lemon	\$32	Liberty Farms Duck (for 2) Blackberry, Turnip, Rapini	\$90
Roasted Chicken (½ Bird) Potato Pave, Jalapeño Aioli, Jus	\$34		

Butcher Cuts

8oz Filet 100% Grassfed, Australia	\$57	8oz Rosewood Wagyu Coulotte Seven Points, Texas	\$42
Bone-In Short Rib Green Peppercorn, Gremolata	\$47	10oz Linz Heritage NY Strip Black Angus, Nebraska	\$62
14oz Santa Maria Tri-Tip Black Angus, Nebraska Molcajete Salsa, Avocado	\$36	14oz Boneless Ribeye Black Angus, Nebraska	\$85

Blackmore Wagyu Victoria, Australia Ask about our daily cut	MP	Rosewood Boneless Ribeye, 16oz Seven Points, Texas	\$125
---	----	---	-------

Sides

(for the table)

Broccolini Almond, Sun Dried Tomato, Guajillo	\$12	Georgie Country Mash L'Amuse Gouda, Nutmeg	\$12
Grilled Mushrooms Chili Crisp, Peanut, Sesame	\$15	Creamed Endive	\$12