



A Taste of Georgie
 5 Courses for \$150
 Optional Wine Pairing
 Standard \$75
 Premium \$150
 (please allow 2 hours minimum)

Caviar

served with housemade brioche & accoutrements

Regalis, Baeri Siberian Sturgeon	\$110	Regalis, Ossetra Platinum	\$195
Regalis, Kaluga Hybrid	\$120	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	\$36 \$31	Market Salad Radish, Carrot, Fennel, Pistachio, Vinaigrette	\$18 \$450/ea
Searched Foie Gras Persimmon, Kumquat, Watercress	\$59	Oysters Traditional Garniture or Apple, Ginger, Chervil	\$16
Beef Tartare Bagna Verde, Focaccia Add Bone Marrow	\$32 \$19	Vichyssoise <i>Served Warm</i> Fried Leek, Chive, Chiriboga	\$27
Scallops a la Plancha Saffron, Parsley, Crème Fraiche	\$29	Burrata Basil Blossom, Blueberry Jam, Seeded Cracker	\$21
Bluefin Tuna Soy, Sweet Potato, Chanterelle	\$34	Sausage Chef's Daily Selection, Fennel Kraut, Thai Black Mustard	

Entrees

Pink Snapper Late Harvest Vierge, Citrus, Fried Brussels	\$39	Murray Cod "Au Poivre" Black Olive, Red Pepper	\$49
Poached Ora King Salmon Tarragon, Mustard, Frisée	\$45	Berkshire Pork Chop Peanut, Lime, Coriander, Sesame Vinaigrette	\$43
Agnolotti Chestnut, House Ricotta, Meyer Lemon	\$35	Roasted Chicken (½ Bird) Potato Pave, Jalapeño Aioli, Jus	\$40
Venison Loin Parsnip, Sesame, Dark Chocolate	\$65		

Butcher Cuts

6oz Filet 100% Grassfed, Australia	\$51	8oz Rosewood Wagyu Coulotte Seven Points, Texas	\$51
Grilled Bone-In Short Rib Green Peppercorn, Gremolata	\$53	10oz Linz Heritage NY Strip Black Angus, Nebraska	\$76
14oz Rosewood Wagyu Tri-Tip Seven Points, Texas Molcajete Salsa, Avocado	\$51	14oz Boneless Ribeye Black Angus, Nebraska	\$95

Blackmore Wagyu Victoria, Australia Ask about our daily cut	<i>MP</i>	Rosewood Boneless Ribeye, 16oz Seven Points, Texas	\$195
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Sides

(for the table)

Broccolini Almond, Sun Dried Tomato, Guajillo	\$16	Georgie Country Mash L'Amuse Gouda, Nutmeg	\$16
Grilled Maitake Mushrooms Chili Crisp, Peanut, Sesame	\$21	Creamed Endive	\$16