



A Taste of Georgie
 5 Courses
 Optional Wine Pairing
 Standard
 Premium
 (please allow 2 hours minimum)

Caviar

served with housemade brioche & accoutrements

Regalis, Baeri Siberian Sturgeon

Regalis, Ossetra Platinum

Regalis, Kaluga Hybrid

Petrossian, Imperial Kaluga

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

Appetizers

Charcuterie & Cheese

Rotating Selection

Selection of 3

Selection of 5

Selection of 8

Spanish Octopus

Red Harissa, Asparagus, Lime

Venison Tartare

Calabrian Chile, Carrot, Focaccia

Beet Tartare

Grapes, Chiriboga, Horseradish

Bluefin Tuna

Soy, Sweet Potato,
 King Trumpet Mushrooms, Smoke

Market Salad

Radish, Carrot, Fennel, Pistachio, Vinaigrette

Oysters

Traditional Garniture

or

Lillet Blanc, Tarragon, Shallot

Vichyssoise

Served Warm

Fried Leek, Chive, Chiriboga

Stracciatella

Mozzarella, Strawberry, Peas, Saba

Sausage

Chef's Daily Selection, Fennel Kraut,
 Thai Black Mustard

Entrees

Australian King Fish

Tomatillo, Spring Onion, Haricot Verts

Ora King Salmon

Grapefruit, Ginger, Endive

Agnolotti

Chestnut, House Ricotta, Meyer Lemon

Crispy Branzino *skin-on*

Artichoke, Fava, Basil

Roasted Chicken (1/2 Bird)

Potato Pave, Jalapeño Aioli, Jus

Goat Cheese Cavatelli

Basil Pesto, Sunchoke, Beet, Radicchio

Butcher Cuts

6oz Filet

100% Grassfed, Australia

Berkshire Pork Chop

Peanut, Lime, Coriander,
 Sesame Vinaigrette

14oz Rosewood Wagyu Tri-Tip

Seven Points, Texas
 Molcajete Salsa, Avocado

8oz Rosewood Wagyu Coulotte

Seven Points, Texas

10oz Linz Heritage NY Strip

Black Angus, Nebraska

14oz Boneless Ribeye

Black Angus, Nebraska

Blackmore Wagyu
 Victoria, Australia
 Ask about our daily cut

Rosewood Boneless Ribeye, 16oz
 Seven Points, Texas

Sides

(for the table)

Broccolini

Sweet & Sour Sauce, Crispy Garlic

Creamed Maitake Mushrooms

Black Pepper, Madeira

Potato Roasties

Lemon Aioli

Roasted Asparagus

Bacon, Egg, Fine Herbs