

Georgie

A Taste of Georgie

6 Courses for \$135

Optional Wine Pairing

Standard \$75

Premium \$150

(please allow 2 hours minimum)

Caviar

brioche, Accompaniments

Baeri Siberian Sturgeon \$110

Kaluga Hybrid \$120

Ossetra Platinum \$195

Petrossian, Imperial Kaluga \$460

we proudly feature our local farmers: Profound Farms, and Reeve's Farm

Hors d'œuvres

Tasmanian Trout Tartare
Trout Chicharron, Smoked Trout Roe,
Horseradish Creme Fraiche

\$24

Oysters
Traditional Mignonette or
Passion Fruit Granita

\$4/ea

Potato Churros
Caramelized Onion Dip
*Baerii Caviar Bump

\$19

\$19

Carrot Hummus
Profound Farms Crudite

\$21

Appetizers

Beet Tartare
Pickled Grapes, Crispy Shallot, Beet
harrissa

\$19

Market Salad
Radish, Carrot, Fennel,
Fragrant Basil Vinaigrette

\$18

Bluefin Tuna Tartare
Tomato Water Gelee, Forbidden
Black Rice Cracker

\$34

Watermelon Gazpacho
Texas Melon, Cultured
Buttermilk Sorbet

\$16

Grassfed Steak Tartare
Black Garlic Mustard, Carrot, Crispy
Potato, Apple Wood Smoked

\$32

Burrata
Ginger Melon, Cured Ham,
Everything Seed Cracker

\$27

Grilled Spanish Octopus
Potato & Squash Blossom Tortilla,
Brown Butter Mole Negro

\$28

Sausage
Red Wine Chorizo, Fennel Escabeche

\$21

Entrees

Grilled Scallop
Green Tomato, Smoked Tomato
Raisin, Tomato Chutney,
Coconut Lemongrass Ravigote

\$45

Tasmanian Ocean Trout Garden
Cucumber, Spinach Purree, Corn
& Truffle Nage

\$38

Pink Snapper
Meyer Lemon & Ginger Crust
Arugula

\$42

Texas Lockhart Quail
Foie Gras Stuffing, Parmesan
Polenta, Black Cherry Gastrique

\$48

Berkshire Pork Chop
Grilled Avocado, Lime, Peanut,
Blackberry BBQ

\$45

Roasted Chicken (half Bird)
Fermented Jalapeño, Potato Pave,
Citrus Jus

\$40

Smoked Tomato Cavatelli
Crispy Broccoli, Parmesan, Basil

\$25

Agnolotti
Corn Ricotta, Parmesan,
Cornbread Crumbles

\$35

8oz Grassfed Filet
100% Grassfed, Australia

\$58

8oz Rosewood Wagyu Coulotte
Seven Points, Texas

\$51

10oz Linz Heritage NY Strip
Black Angus, Nebraska

\$76

16oz Rosewood Wagyu Ribeye
Seven Points, Texas

\$195

Sides

Potato Roasties
Red Onion Gastrique

\$16

Grilled Goldbar Squash
Squash Curry, Squash Blossom
Vinaigrette

\$16

Charred Broccolini
Bacon Vinaigrette, Smoked Egg

\$16

Zucchini Blossom Tempura
Grilled Citrus Ponzu

\$13

our cuisine takes time and care, for the best dining experience please place orders in full.