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 $24
Trout Chicharron, Smoked Trout Roe, Horseradish Creme Fraiche

Potato Churros $19
Caramelized Onion Dip
+Baerii Caviar Bump $19

Oysters $4/ea
Traditional Mignonette or Passion Fruit Granita

Carrot Hummus $21
Profound Farms Crudite

Appetizers

Beet Tartare $19
Pickled Grapes, Crispy Shallot, Beet harrissa

Bluefin Tuna Tartare $34
Tomato Water Gelee, Forbidden Black Rice Cracker

Linz Strip Tataki $35
Garden Vegetable Hot Sauce, Lettue, G1 Sauce

Grilled Spanish Octopus $28
Potato & Squash Blossom Tortilla, Brown Butter Mole Negro

Market Salad $18
Radish, Carrot, Fennel, Fragrant Basil Vinaigrette

Watermelon Gazpacho $16
Texas Melon, Cultured Buttermilk Sorbet

Burrata $27
Ginger Melon, Cured Ham, Everything Seed Cracker

Sausage $21
Red Wine Chorizo, Fennel Escabeche

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

Entrees

Grilled Scallop $45
Green Tomato, Smoked Tomato Raisin, Tomato Chutney, Coconut Lemongrass Ravigote

Tasmanian Ocean Trout $38
Garden Cucumber, Spinach Purree, Corn & Truffle Nage

Pink Snapper $42
Meyer Lemon & Ginger Crust Arugula

Roasted Duck $58
Smoked Wildflower Honey, Mushroom Tapenade, Foie Gras Jus

Berkshire Pork Chop $45
Grilled Avocado, Lime, Peanut, Blackberry BBQ

Roasted Chicken (half Bird) $40
Fermented Jalapeño, Potato Pave, Citrus Jus

Smoked Tomato Cavatelli $25
Crispy Broccoli, Parmesan, Basil

Agnolotti $35
Corn Ricotta, Parmesan, Cornbread Crumbles

8oz Grassfed Filet $58
100% Grassfed, Australia

8oz Rosewood Wagyu Coulotte $51
Seven Points, Texas

10oz Linz Heritage NY Strip $76
Black Angus, Nebraska

16oz Rosewood Wagyu Ribeye $195
Seven Points, Texas

Sides

Potato Roasties $16
Red Onion Gastrique

Roasted Maitake Mushroom $18
Fermented Carrot Hot Sauce, Fragrent Herbs

Charred Broccolini $16
Bacon Vinaigrette, Smoked Egg

Zucchini Blossom Tempura $13
Grilled Citrus Ponzu