

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

Beet Tartare

\$19

Pickled Grapes, Crispy Shallot, Beet
harrissa

Bluefin Tuna Tartare

\$34

Tomato Water Gelee, Forbidden
Black Rice Cracker

Hiramasa

\$24

Red Pepper "Au Poivre", Nicoise
Scented Olive Oil, Mushroom Chips

Grilled Spanish Octopus

\$28

Potato & Squash Blossom Tortilla,
Brown Butter Mole Negro

Oysters

\$4/ea

Traditional Mignonette or
Passion Fruit Granita

Carrot Hummus

\$21

Profound Farms Crudite

Appetizers

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

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

\$30

Crispy Broccoli, Parmesan, Basil

Agnolotti

\$35

Corn Ricotta, Parmesan,
Cornbread Crumbles

Roasted Pastrami Coulotte

\$58

Caraway Creme Fraiche, Roasted
Brussel Sprout Confetti, Pickled
Carrot & Mustard Gastrique

8oz Grassfed Filet

\$65

100% Grassfed, Australia

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,
Fragrant Herbs

Charred Broccolini

\$16

Bacon Vinaigrette, Smoked Egg

Zucchini Blossom Tempura

\$13

Grilled Citrus Ponzu

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