

Georgie

A Taste of Georgie

6 Courses for \$135

Optional Wine Pairing

Standard \$75

Premium \$150

(please allow 2 hours minimum)

Caviar

Regiis Ova Caviar, Brioche, Accompaniments

Siberian Baerii Sturgeon \$110

Kaluga Hybrid \$150

Royal White Sturgeon \$180

Golden Ossetra \$195

Golden Kaluga \$350

We proudly feature our local farmers: *Profound Farms, Reeve's Farm, and Comeback Creek*

Hors d'œuvres

Tasmanian Trout Tartare
Trout Chicharrón, Smoked Trout Roe
Horseradish Crème Fraîche

\$24

Oysters
Traditional Mignonette or
Passion Fruit Granita

\$4/ea.

Potato Churros
Caramelized Onion Dip
+Baerii Caviar Bump

\$19

Carrot Hummus
Profound Farms, Crudités

\$21

\$19

Appetizers

Beets Tartare
Pickled Grapes, Crispy Shallot,
Beet Harissa

\$19

Market Salad
Radish, Carrot, Fennel,
Fragrant Basil Vinaigrette

\$18

Bluefin Tuna Tataki
Applewood Smoke, Coconut
Fresno Chile, Finger Lime Vierge

\$34

French Onion Consommé
Whipped Gruyère, Brioche Pain Perdu,
Caramelized Onion

\$19

Roasted Foie Gras
Macerated Figs, Aged Balsamic
Endive

\$39

Sausage
Smoked Tomato and Roasted Garlic, Fennel
Escabeche

\$21

Grilled Spanish Octopus
Potato Tortilla, Compressed Butternut
Squash, Pumpkin Seed Brown Butter Mole

\$32

Entrees

Tasmanian Ocean Trout
Ginger & Miso Marinade, Grilled
Cabbage, Yuzu Brown Butter Nage

\$34

Pink Snapper
Espelette & Meyer Lemon Panade,
Preserved Pepper & Arugula Pesto

\$45

Peppercorn Crusted Hiramasa
Red Pepper "Au Poivre", Niçoise
Scented Olive Oil, Mushroom Chips

\$35

Scallop Poêlée
Melted Leeks, Spinach Purée, Black
Truffle & Vin Jaune Nage

\$46

Agnolotti
Meyer Lemon Ricotta, Parmesan,
Toasted Hazelnuts, Brown Butter

\$35

Horseradish & Mushroom Cavatelli
Duck Confit, Madeira Cream

\$32

Roasted Chicken (half bird)
Fermented Jalapeño, Potato Pavé,
Citrus Jus

\$40

Potato Gnocchi
Whipped Parmesan, Brown Butter

\$31

Roasted Coulotte "Pastrami"
Smoked Parsnip Vanilla Purée
Roasted Brussel Sprout Confetti,
Pickled Carrot & Mustard Gastrique

\$58

Dry-Aged Duck Breast
Smoked Wildflower Honey,
Mushroom Tapenade, Foie Gras Jus

\$55

Berkshire Pork Chop
Grilled Avocado, Pecan-Sesame
Dressing, Cranberry BBQ

\$48

8oz Grassfed Filet
100% Grassfed, Australia

\$65

16oz Rosewood Wagyu Ribeye
Seven Points, Texas

\$195

10oz Linz Heritage NY Strip
Black Angus, Nebraska

\$76

Sides

Sweet Potato Purée
Chips & Chives

\$16

Harissa Roasted Carrots
Saffron Orange Vinaigrette

\$16

Roasted Maitake Mushroom
Fermented Carrot Hot Sauce,
Fragrant Herbs

\$18

Crispy Brussel Sprout Rosettes
Dijonnaise Emulsion

\$17

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