

Georgie

A Taste of Georgie

6 Courses for \$150

Optional Wine Pairing

Standard \$75

Premium \$150

(please allow 2 hours minimum)

Caviar

*Regalis & Queen Caviar, Brioche,
Accompaniments*

Siberian Baerii Sturgeon \$110

Golden Kaluga Hybrid \$160

Platinum Ossetra \$195

Amber Queen \$325

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.
Black Truffle Potato Churros Caramelized Onion Dip +Baerii Caviar Bump	\$22 \$19	Carrot Hummus Profound Farms, Crudités	\$21

Appetizers

Beets Tartare Pickled Grapes, Crispy Shallot, Beet Harissa	\$20	Profound Farm Salad Green Goddess, Radish, Stecca Crumble, Cucumber	\$20
Bluefin Tuna Tartare Shiso Gelée, Serrano Pepper, Sesame Black Rice Chip	\$35	French Onion Consommé Whipped Gruyère, Brioche Pain Perdu, Caramelized Onion	\$22
Roasted Foie Gras Passionfruit Purée, Grilled Strawberry, Duck Confit, Whipped Sauternes	\$45	Sausage Smoked Tomato and Roasted Garlic, Fennel Escabeche	\$22
Texas Melon Gazpacho Coconut "Tofu" Cucumber, Coconut Lime Sorbet	\$17	Grilled Spanish Octopus Potato Tortilla, Marinated Pineapple, Red Onion, "Al Pastor"	\$37

Entrees

Tasmanian Ocean Trout Brioche, Asparagus, Grilled onion, Brown Butter Nage	\$38	Pink Snapper Pea & Meyer Lemon Panade, Shiso Pesto, Lemongrass Bouillon	\$48
Peppercorn Crusted Hiramasa Red Pepper "Au Poivre", Niçoise Scented Olive Oil, Mushroom Chips	\$35	Roasted Scallop in Shells Charcoal Butter, Pea "Caviar", Smoked Trout Roe +Kaluga Caviar	\$48 \$25
Agnolotti Meyer Lemon Ricotta, Parmesan, Toasted Hazelnuts, Brown Butter	\$36	Duck Confit Tortellini Satsuma, Sauce Suprême, Crispy Mushrooms	\$34
Roasted "Lemon Pepper" Chicken (half bird) Preserved Fresno Yogurt, Potato Pavé, Citrus Jus, Parmesan Oil	\$43	Dry-Aged Duck Breast Caramelized Fennel Purée, Grilled Strawberry, Strawberry-Foie Gastrique	\$60
Spring Lamb Tzatziki, Cucumber, Grilled Celery Root, Apple, Golden Curry Gastrique	\$58	Heritage Pork Tenderloin Rancho Gordo Beans, "Mushrooms" Sausage, Smoked Whiskey Jus	\$48
8oz Grassfed Filet 100% Grassfed, Australia	\$65	10oz Linz Heritage NY Strip Black Angus, Nebraska	\$78
		16oz Rosewood Wagyu Ribeye Seven Points, Texas	\$195

Sides

Crispy Potato Wedges Raclette Meyer Lemon	\$16	Harissa Roasted Carrots Carrot Harissa, Crispy Sweet Potato	\$15
Roasted Maitake Mushroom Hot Honey and Whipped Buttermilk	\$18	Asparagus Smoked Tomato Aioli, Preserved Clementine Vinaigrette	\$17

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

WE APPLY A SURCHARGE OF 3% ON CREDIT CARD PAYMENTS