

# Georgie

## A Taste of Georgie

6 Courses for \$155

Optional Wine Pairing

Standard \$75

Premium \$150

(please allow 2 hours minimum)

## Caviar

*Regalis & Queen Caviar, Brioche,  
Accompaniments*

Siberian Baerii Sturgeon \$100

Golden Kaluga Hybrid \$200

Platinum Ossetra \$300

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

\$21

Carrot Hummus  
Profound Farms, Crudités

\$21

\$19

## 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

Texas Melon Gazpacho  
Coconut "Tofu" Cucumber, Coconut Lime  
Sorbet

\$17

Sausage  
Smoked Tomato and Roasted Garlic, Fennel  
Escabeche

\$24

Grilled Spanish Octopus \$38  
Potato Tortilla, Marinated Pineapple,  
Red Onion, "Al Pastor"

## Entrees

Tasmanian Ocean Trout  
Brioche, Asparagus, Grilled onion,  
Brown Butter Nage

\$40

Pink Snapper  
Pea & Meyer Lemon Panade,  
Shiso Pesto, Lemongrass Bouillon

\$48

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

\$36

Roasted Scallop in Shells  
Charcoal Butter, Pea "Caviar",  
Smoked Trout Roe  
+Kaluga Caviar

\$48

\$25

Roasted "Lemon Pepper" Chicken  
(half bird)  
Preserved Fresno Yogurt, Potato Pavé,  
Citrus Jus, Parmesan Oil

\$45

Duck Confit Tortellini  
Satsuma, Sauce Suprême, Crispy  
Mushrooms

\$34

Spring Lamb  
Tzatziki, Cucumber, Grilled Celery Root,  
Apple, Golden Curry Gastrique

\$60

Dry-Aged Duck Breast  
Caramelized Fennel Purée, Grilled  
Strawberry, Strawberry-Foie Gastrique

\$60

8oz Grassfed Filet  
100% Grassfed, Australia

\$67

Heritage Pork Tenderloin  
Rancho Gordo Beans, "Mushrooms"  
Sausage, Smoked Whiskey Jus

\$48

16oz Rosewood Wagyu Ribeye  
Seven Points, Texas

\$195

10oz Linz Heritage NY Strip  
Black Angus, Nebraska

\$80

## Sides

Crispy Potato Wedges  
Raclette Meyer Lemon

\$18

Harissa Roasted Carrots  
Carrot Harissa, Crispy Sweet Potato

\$17

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