

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 \$24
Trout Chicharrón, Smoked Trout Roe,
Horseradish Crème Fraîche

Potato Churros \$21
Caramelized Onion Dip
+Baerii Caviar Bump \$19

Oysters \$4/ea.
Traditional Mignonette or
Passion Fruit Granita

Carrot Hummus \$21
Profound Farms, Crudités

Appetizers

Beets Tartare \$20
Pickled Grapes, Crispy Shallot,
Beet Harissa

Bluefin Tuna Tartare \$35
Shiso Gelée, Serrano Pepper, Sesame Black
Rice Chip

Texas Melon Gazpacho \$17
Coconut "Tofu" Cucumber, Coconut Lime
Sorbet

Profound Farm Salad \$20
Green Goddess, Radish, Stecca
Crumble, Cucumber

French Onion Consommé \$22
Whipped Gruyère, Brioche Pain Perdu,
Caramelized Onion

Sausage \$24
Smoked Tomato and Roasted Garlic, Fennel
Escabeche

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

Entrees

Roasted Scallop in Shells \$48
Charcoal Butter, Pea "Caviar",
Smoked Trout Roe
+Kaluga Caviar \$25

Agnolotti \$36
Meyer Lemon Ricotta, Parmesan,
Toasted Hazelnuts, Brown Butter

Duck Confit Tortellini \$34
Satsuma, Sauce Suprême, Crispy
Mushrooms

Heritage Pork Tenderloin \$48
Rancho Gordo Beans, "Mushrooms"
Sausage, Smoked Whiskey Jus

10oz Linz Heritage NY Strip \$80
Black Angus, Nebraska

16oz Rosewood Wagyu Ribeye \$195
Seven Points, Texas

Pink Snapper \$48
Pea & Meyer Lemon Panade,
Shiso Pesto, Lemongrass Bouillon

Tasmanian Ocean Trout \$48
Brioche, Asparagus, Grilled Onion,
Brown Butter Nage

Roasted "Lemon Pepper" Chicken \$45
(half bird)
Preserved Fresno Yogurt, Potato Pavé,
Citrus Jus, Parmesan Oil

Dry-Aged Duck Breast \$60
Caramelized Fennel Purée, Grilled
Strawberry, Strawberry-Foie GASTRIQUE

6oz Filet \$67
100% Grassfed, Australia

Sides

Crispy Potato Wedges \$18
Raclette Meyer Lemon

Roasted Maitake Mushroom \$18
Hot Honey and Whipped Buttermilk

Harissa Roasted Carrots \$17
Carrot Harissa, Crispy Sweet Potato

Asparagus \$17
Smoked Tomato Aioli, Preserved
Clementine Vinaigrette

*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