

Georgie

A Taste of Georgie

6 Courses for \$165

Optional Wine Pairing

Standard \$75

Premium \$195

(please allow 2 hours minimum)

Caviar

Regalis & Queen Caviar, Brioche,
Accompaniments

Siberian Baerii Sturgeon \$125

Golden Kaluga Hybrid \$200

Platinum Ossetra \$300

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

Hors d'œuvres

Ora King Salmon Tartare Scallion Crème Fraîche, Everything Seed Furikake, Smoked Trout Roe, Salmon Chicharrón	\$24	Oysters Traditional Mignonette or Watermelon Ranch Water Granita	\$4/ea.
Potato Churros Caramelized Onion Dip +Baerii Caviar Bump	\$21 \$19	Carrot Hummus Profound Farms, Crudités	\$20

Appetizers

Beet Pastrami "Carpaccio" Crispy Shallot, Pickled Red Onion, Pickled Mustard Seed, Frozen horseradish	\$20	Profound Farm Salad Green Goddess, Radish, Floata Crumble, Cucumber	\$20
Bluefin Tuna Tartare Shiso Gelée, Serrano Pepper, Sesame Black Rice Chip	\$35	Grilled Spanish Octopus Potato Tortilla, Marinated Pineapple, Red Onion, "Al Pastor"	\$38
Chilled Texas Watermelon Consommé Cucumber, Preserved Melon, Red Shiso Sorbet	\$19	Sausage Pork "Merguez", Vermont White Cheddar, Red Pepper Purée, Saffron Fennel Escabeche	\$25

Entrees

Scallops A La Plancha Meyer Lemon & Tomato Chutney, Texas Tomato, Tomato Dashi Butter + Smoked Trout Roe	\$48 \$15	Pink Snapper Lemon Potato Crust, Shiso Pesto, Preserved Pepper Bouillon	\$48
Agnolotti Grilled Corn Ricotta, "Elote" Crisp, Corn Brown Butter	\$36	Ora King Salmon Brioche, Asparagus, Vin Juane, Yuzu Kosho Nage	\$52
Duck Confit Tortellini En Brodo Ricotta Whey Bullion, Smoked Tomatoes, Whipped Parmesan	\$34	Roasted Chicken Caesar (half bird) Chicken Sausage, Crispy Potato & Lettuce Pave, Caesar Labneh, Lemon Garlic Jus	\$48
Heritage Pork Tenderloin Whipped Popcorn Polenta, Grilled Shishito & Corn Succotash, Cherry BBQ Gastrique	\$50	Dry-Aged Duck Breast Grilled Strawberry, Smoked Carrot Purée, Carrot & Duck "Chorizo", Strawberry Jus Gras	\$60
10oz Linz Heritage NY Strip Black Angus, Nebraska	\$80	8oz Filet 100% Grassfed, Australia	\$68
		16oz Rosewood Wagyu Ribeye Seven Points, Texas	\$195

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