

Georgie

A Taste of Georgie

8 Courses for \$185

Optional Wine Pairing

Standard \$75

Premium \$195

(please allow 2 hours minimum)

Caviar

Regalis & Queen Caviar, Brioche,
Accoutrements

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

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| Oysters Traditional Mignonette or Passionfruit Sake Granita | \$4/ea. | Butter Poached Oysters Siberian Baerii Caviar | \$9/ea |
| Potato Churros Caramelized Onion Dip +Baerii Caviar Bump | \$21 \$19 | Ora King Salmon Tartare Chicharrón, Everything Furikake, Scallion Crème Fraîche, Smoked Trout Roe | \$24 |
| Uni Toast Brioche, Corn Brown Butter | \$36 2pc | Carrot Hummus Profound Farms Crudités | \$16 |

Appetizers

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| Chilled Tomato Consommé Cucumber, Preserved Melon, Red Shiso Sorbet | \$19 | Profound Farm Salad Green Goddess, Garden Vegetables, Fragrant Herbs | \$18 |
| French Onion Consommé Grilled Cheese Custard, Parmesan Mousse | \$24 | Grilled Spanish Octopus Potato Tortilla, Marinated Pineapple, Red Onion, Al Pastor | \$38 |
| Bluefin Tuna Tartare Shiso Gelée, Serrano Pepper, Sesame Black Rice Chip | \$35 | Sausage Pork Merguez, Vermont White Cheddar, Red Pepper Purée, Saffron Fennel Escabeche | \$25 |

Entrees

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| Scallops A La Plancha Meyer Lemon, Preserved Beet Ribbons, Caviar Vin Blanc + Smoked Trout Roe | \$48 \$15 | Alaskan Halibut Lemon Potato Crust, Lobster Mushroom Tapenade, Coconut Curry Nage | \$48 |
| Agnolotti Grilled Corn Ricotta, Elote Crisp, Corn Brown Butter | \$36 | Ora King Salmon Brioche, Garden Tomato, Summer Squash, Yuzu Kosho Butter | \$42 |
| Ricotta Gnudi Black Truffle, Duck Confit Ragu, Parmesan Dashi | \$39 | Pink Snapper Smoked Tomato Panade, Shiso Pesto, Artichoke Boullion | \$49 |
| Heritage Pork Tenderloin Whipped Popcorn Polenta, Grilled Shishito & Corn Succotash, Cherry BBQ Gastrique | \$46 | Roasted Lemon Pepper Chicken (half bird) Chicken Sausage, Crispy Potato & Lettuce Pavé, Fresno Yogurt, Parmesan Lemon Jus | \$45 |
| Dry-Aged Duck Breast Grilled Strawberry, Smoked Eggplant Purée, Carrot & Duck "Chorizo", Strawberry Jus Gras | \$49 | 8oz Filet 100% Grassfed, Australia | \$68 |

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

Accompaniments

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|-------------------------------|------|
| Siberian Baerii Sturgeon, 10g | \$32 |
| Summer Black Truffles, 2g | \$20 |
| Sea Urchin, 3pcs | \$20 |

Sides

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| Crispy Potato Wedges Raclette, Meyer Lemon | \$18 | Harissa Roasted Carrots Carrot Harissa, Crispy Sweet Potato | \$17 |
| Roasted Maitake Mushroom Hot Honey, Whipped Buttermilk | \$18 | Fried Green Tomato Preserved Green Tomato, Whipped Hatch Chilli Labneh | \$15 |

*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

