

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

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 Potato Croustades, Yuzu Kosho Aioli, Smoked Trout Roe	\$24
Uni Toast Brioche, Corn Brown Butter	\$36 2pc	Carrot Hummus Profound Farms Crudités	\$16

Appetizers

Texas Beef Tartare Roasted Bone, Smoked Horseradish Crème Fraîche, "Puffed Bread"	\$38	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

Scallops & King Crab "Chowder" Meyer Lemon, Potato Confit, Chowder Emulsion	\$58	Alaskan Halibut Lemon Potato Crust, Lobster Mushroom Tapenade, Coconut Curry Espuma	\$48
Agnolotti Chestnut Ricotta, Meyer Lemon, Brown Butter	\$36	Ora King Salmon Brioche, Meyer Lemon, Preserved Beet Ribbons, Caviar Vin Blanc	\$48
Ricotta Gnudi Black Truffle, Duck Confit Ragù, Parmesan Dashi	\$39	Pink Snapper Smoked Tomato Panade, Shiso Pesto, Artichoke Boullion	\$49
Rosewood Coulotte "Pastrami" 6oz Roasted Brussel Sprout Confetti, Pickled Carrot, Mustard Gastrique	\$50	Roasted Lemon Pepper Chicken (half bird) Chicken Sausage, Crispy Potato & Lettuce Pavé, Fresno Yogurt, Parmesan Lemon Jus	\$45
Dry-Aged Duck Breast Duck Confit Raviolo, Grilled Strawberry, Roasted Cauliflower Purée, Chantrelle Mushroom Gastrique	\$50	8oz Filet 100% Grassfed, Australia	\$68

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

Accompaniments

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

Sides

Crispy Potato Wedges Raclette, Meyer Lemon	\$18	Harissa Roasted Carrots Carrot Harissa, Crispy Sweet Potato	\$15
Roasted Maitake Mushroom Hot Honey, Whipped Buttermilk	\$18	Fried Green Tomato Preserved Green Tomato, Whipped Hatch Chili Labneh	\$16

*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

