

Georgie

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

Individual Bites

Oysters Red Sake Mignonette or Passionfruit Sake Granita	\$4/ea	Butter Poached Oysters Ossetra Caviar	\$10/ea
Uni "French Toast" Meyer Lemon +Black Truffle	\$16/ea	Pink Snapper Tartare Potato Croustades, Caper Kosho, Smoked Trout Roe	\$5/ea
"Big Mac" Grilled Cheese Custard, Beef Tartare	\$7/ea		

Appetizers "The Classics"

French Onion Consommé Grilled Cheese Custard, Caramelized Parmesan Mousse	\$24	Grilled Octopus "Al Pastor" Potato Tortillas, Marinated Pineapple, Red Onion, Smoked Avocado Crème	\$34
Bluefin Tuna Tartare Shiso Gelée, Fresno Chili, Sesame Black Rice Chip	\$35	Potato Churros Caramelized Onion Dip +Ossetra Caviar Bump	\$21 +\$19

& More

Pecorino Gnudi "Cacio e Pepe" Black Truffle, Duck Confit Ragù Whipped Pecorino, Black Pepper Oil	\$20/\$36	Profound Farm Salad Citronette, Fragrant Herbs, Grilled Lettuce "X.O."	\$18
Hiramasa Sashimi Preserved Pineapple Purée, Crispy Ginger, Meyer Lemon	\$22	Texas Beef Tartare Roasted Bone, Smoked Horseradish Crème Fraîche, "Puffed Bread"	\$35

Caviar

*Regalis & Queen Caviar, Potato Churros,
Caramelized Onion Crème Fraîche*

Ossetra Noir \$120
Golden Kaluga Hybrid \$180
Platinum Ossetra \$250

Entrees

Scallops & Lobster "Chowder" Meyer Lemon, Potato Confit, Chowder Emulsion	\$58	Alaskan Halibut Maitake Mushroom Tapenade, Squash Ribbons, Coconut Curry Espuma	\$46
Agnolotti Chestnut Ricotta, Meyer Lemon, Brown Butter	\$36	Hiramasa "Au Poivré" Fennel Escabeche, Preserved Radish, "Red Pepper Au Poivré"	\$45
Grilled Rosewood Short Rib 6 oz Roasted Brussel Sprout Confetti, Carrot, Coffee Brown Butter Reduction	\$48	Pink Snapper Smoked Tomato Panade, Shiso Pesto, Sea buckthorn, Artichoke Boullion	\$48
Dry-Aged Duck Breast Duck Confit Tortellini, Preserved Asian Pear, Beet & Foie Gras Gastrique	\$52	Foie Gras Roasted Chicken Fresno Yogurt, Potato Pavé, Parmesan - Sherry Jus	\$47
16oz Rosewood Wagyu Ribeye Potato Pavé, GI Sauce, Confit Gypsy, Roasted Bone Marrow	\$195	8oz Grassfed Filet GI Sauce, Potato Pavé, Confit Gypsy Pepper	\$68

Sides

Roasted Sweet Potato Purée Black Truffle Marshmallow	\$18	Roasted Maitake Mushroom Carrot Hot Sauce, Whipped Buttermilk	\$18
Crispy Brussel Sprout Whipped Caesar Dressing, Crispy Parmesan	\$17		