

Taste of Georgie
February 2025
\$185pp
(Please allow 2 hours minimum)

Snacks

"Mc'Double", Potato Churro, Butter Poached Oyster, "Deviled Egg"
Chartogne-Taillet, Sainte Anne, Champagne, France NV

French Onion Consommé

Grilled Cheese Custard, Parmesan Mousse.
Famille Perrin, Côtes du Rhône Blanc Réserve, Grenache Blanc Blend, France 2023

Sea Urchin

Koshihikari, Smoked Sabayon
Corazón del Sol, Semillon, Uco Valley, Argentina, 2021

Roasted Scallop

Preserved Cabbage, Smoked Buttermilk Nage
Heidi Schrock, Pink Beret Rosé, Zweigelt/Pinot Noir, Burgenland, Austria 2023

Short Rib Sachetti

Bone Marrow Brodo, Whipped Parmesan
I Custodi, "Aetneus" Etna Rosso, Nerello Mascalese Blend, Sicily 2019

Texas Quail

Cornbread Purée, Brussel Sprout & Carrot "Coleslaw," Carolina Gold BBQ
Lopez D. Heredia, Viña Tondonia Red Reserva, Tempranillo Blend, Rioja, Spain 2012

Coconut Sherbert

Jasmine Rice Milk, Citrus Gelée

Chocolate Creme

Burnt Honey Ice Cream, Candy Coco Nibs
Rare Wine Co., Historic Series Boston Bual, Madeira, Portugal NV

*Taste of Georgie
Sommelier Wine Pairing
\$150pp*

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	\$5/ea.	Butter Poached Oysters Baerri Caviar	\$12/ea
Uni "French Toast" Cornbread Purée, +Black Truffle	\$18/ea	Hiramasa Tartare Potato Croustades, Caper Kosho, Smoked Trout Roe	\$7/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	\$37
Bluefin Tuna Tartare Shiso Gelée, Fresno Chili, Sesame Black Rice Chip	\$35	Potato Churros Caramelized Onion Dip +Ossetra Caviar Bump	\$22 \$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."	\$19
Hiramasa Sashimi Preserved Pineapple Purée, Crispy Ginger, Meyer Lemon	\$26		

Caviar

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

Baerri \$125
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	\$49
Black Truffle Agnolotti Black Truffle Ricotta, Brown Butter, Crispy Parmesan +Shaved Black Truffle	\$37 \$16	Hiramasa "Au Poivré" Fennel Escabeche, Preserved Radish, "Red Pepper Au Poivré"	\$49
Grilled Rosewood Short Rib 6 oz Roasted Brussel Sprout Confetti, Carrot, Coffee Brown Butter Reduction	\$48	Butter Poached Sturgeon Chicken Skin Crumble, Preserved Cabbage, Smoked Buttermilk Nage	\$52
Dry-Aged Duck Breast Duck Confit Tortellini, Preserved Asian Pear, Beet & Foie Gras Gastrique	\$56	Roasted Chicken Fresno Yogurt, Potato Pavé, Parmesan - Sherry Jus	\$49
16oz Rosewood Wagyu Ribeye GI Sauce, Short Rib Croquette, Confit Gypsy Pepper	\$199	8oz Grassfed Filet GI Sauce, Short Rib Croquette, Confit Gypsy Pepper	\$72

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	\$18		

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS