

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

Snacks

Buttermilk Poached Oyster, Smoked Sturgeon Croustade, "Deviled Egg",
Potato Churro, "Mc'Double"

Tomato & Fresh Cheese

Tomato Tea, Demi Sec Tomatoes

Sea Urchin

Koshihikari Rice, Smoked Sabayon, Spring Peas

Halibut

Zucchini Pesto, PEI Mussels, Basil Whey

Ricotta Gnudi

Duck Confit, Supreme "Brodo"

Spring Lamb

Lamb Sausage, Morel Mushroom, Preserved Rhubarb, Cocoa Nib Jus

Coconut Sherbert

Jasmine Rice Milk, Preserved Lemon Gelée

Chocolate & Peanut Butter Candy Bar

Smoked Caramel, Toasted Milk Cream

*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 Kaluga Caviar	\$12/ea
Uni "French Toast" Tamari, Preserved Kumquat	\$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 +Kaluga 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 White Asparagus & Mussel Pesto, Basil Whey	\$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 Asparagus Tips, Zucchini Pesto, Cocoa Nib Jus	\$48	Butter Poached Sturgeon Chicken Skin Crumble, Preserved Cabbage, Smoked Buttermilk Nage	\$52
Dry-Aged Duck Breast Duck Confit Rillette, Mushroom Purée, Preserved Rhubarb, Mushroom 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

Potato Rosti Spring Garlic Emulsion, Preserved Lemon	\$16	Roasted Asparagus Brown Butter & Japanese Curry Sabayon, Crispy Nori	\$18
Crispy Maitake Mushroom Black Garlic Aioli, Mushroom Caramel	\$18		