

Taste of Georgie
May 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	\$36	Potato Churros Caramelized Onion Dip +Kaluga Caviar Bump	\$22 \$19

& More

BBQ Ricotta Gnudi Duck Confit, BBQ Consommé, Whipped Popcorn Mousaline	\$20/\$36	Profound Farm Salad Citronette, Fragrant Herbs, Grilled Lettuce "X.O."	\$19
Hiramasa Sashimi Preserved Pineapple Purée, Crispy Ginger, Meyer Lemon	\$28		

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	\$59	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"	\$53
Grilled Rosewood Short Rib 6 oz Asparagus Tips, Zucchini Pesto, Cocoa Nib Jus	\$50	Butter Poached Sturgeon Chicken Skin Crumble, Preserved Cabbage, Smoked Buttermilk Nage	\$49
Dry-Aged Duck Breast Duck Confit Rillette, Mushroom Purée, Preserved Rhubarb, Mushroom Gastrique	\$57	Roasted Chicken Sunchoke, Grilled Chicories, Sauce Vin Jaune	\$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	\$74

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		