

Taste of Georgie

\$185pp

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

Culurgione

Huitlacoche, Broccoli Pesto

Spring Lamb

Lamb Sausage, Morel Mushroom, Preserved Rhubarb, Mushroom Gastrique

Coconut Sherbert

Jasmine Rice Milk, Preserved Lemon Gelée

Cornbread Ice Cream

Huckleberry, Honey, Aged Cognac

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Sommelier Wine Pairing

\$15Opp

Georgie

We proudly feature our local farmers: *Timberview, Reeve's Farm, Comeback Creek, and My Epicurean Farm*

Individual Bites

Oysters Red Sake Mignonette or Passionfruit Sake Granita	\$5/ea.	Butter Poached Oysters Kaluga Caviar	\$12/ea
Uni "French Toast" Tamari, Sudachi Marmalade	\$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
Huitlacoche & Black Truffle Agnolotti Buttered Corn Nagé, Crispy Parmesan +Shaved Black Truffle	\$37	Miso Black Cod Charred Brassica, Glazed Maitake, Bone Broth	\$49
	\$16		
Berkshire Pork Rack Zucchini Pesto, Chantrelle Mushroom, Brown Butter Molé	\$46	Butter Poached Sturgeon Chicken Skin Crumble, Preserved Cabbage, Smoked Buttermilk Nagé	\$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		