

Georgie

MERRY CHRISTMAS

\$135 per person

Bread Service

Georgie's bread & cultured butter

Supplement Pre-Course

Caviar served with potato chips and chive crème fraîche

Black Diamond Kaluga
\$80/oz

Black Diamond Ossetra
\$120/oz

Regalis Royal Ossetra
\$220/oz

First Course (choice of)

Bluefin Tuna Tartare
Shiso Gelée, Fresno Chili, Sesame Black
Rice Cracker

Leek & Truffle
Sherry Cream, Hazelnut, Black Truffle
Vinaigrette

Lobster Ravioli
Celeriac Confit, Lobster Porcini Consommé

Roasted Scallop
Uni & Seaweed Butter, Caramelized Endive

Second Course (choice of)

Wild Striped Bass
Salsify, Cockles, Vermouth Marinière
Sauce (Add Caviar \$40)

Dry Aged Duck
Red Cabbage Marmalade, Chestnut, Black
Currant Duck Jus

Dry Aged 10oz New York Strip
Potato Purée, Grilled Gem, Bone Marrow
Bordelaise

Chestnut Agnolotti
Caramelized Onion Purée, Parmesan,
Meyer Lemon

Supplements

Winter Perigord Black Truffle 7g \$40

White Alba Truffle 4g \$90

Third Course (choice of)

Citrus Baba
Geranium, Chantilly

Chocolate Bûche de Noël
Passion Fruit