



Taste of Georgie
\$185pp

Snow Crab Toast*
Crème Fraîche, Meyer Lemon, Tarragon

Saké Poached Leeks
Black Truffle Vinaigrette, Caper Cream, Spelt Crostini, Hazelnuts

Artichoke Velouté
Parmesan Emulsion, Truffle Butter, Mushroom Brioche

Confit Ora King Salmon*
Dill Sauce, Horseradish Cream, Green Apple, Pickled Cucumber

Chestnut Agnolotti
Brown Butter, Meyer Lemon

Dry Aged Rohan Duck Breast*
Cherry Compote, Glazed Baby Beet, Pickled Cherry, Almond, Port Duck Jus

Young Coconut Sorbet
Coconut Gelée

Mesquite Honey Brioche
Vanilla Chantilly

Georgie

Dinner

Georgie’s Bread

Complimentary / Additional \$9

Individual Bites

Venison Tartare* \$16
Potato Rosti, Thai Black Mustard, Crispy Shallot

Snow Crab Toast \$18
Crème Fraîche, Meyer Lemon, Tarragon

Hokkaido Scallop Tartelette* \$28
Avocado, Lobster Gelée, Kaluga Caviar

Three-Bite Tasting \$48
All of the Above

Caviar

Chive Crème Fraîche, House Made Potato Chips

Rare Amber Kaluga* \$80

Rare Russian Ossetra* \$120

Regalis Royal Ossetra* \$220

Appetizers

Oysters* \$24 / \$48
Celery Mignonette &
Sake Cucumber Granita

Scallop Gratinée \$32
Uni Garlic Miso Butter,
Caramelized Endive

Saké Poached Leeks \$22
Black Truffle Vinaigrette, Caper Cream,
Spelt Crostini, Hazelnuts

Bluefin Tuna Tartare* \$29
Shiso Gelée, Fresno Chili,
Sesame Black Rice Chip

Texas Tomato Salad \$24
Housemade Ricotta, Basil Vinaigrette,
Toasted Focaccia

Goat Cheese & Red Onion Tarte \$19
Frisée Salad, Mustard Vinaigrette

Artichoke Velouté \$22
Parmesan Emulsion, Truffle Butter,
Mushroom Brioche

Hiramasa Crudo* \$26
Coconut Ginger Aguachile, Grapes,
Radish, Serrano

Entrees

Atlantic Cod*
Bouillabaisse Jus, Confit Fennel,
Fingerling Potato, Garlic Saffron Aioli

\$48 Confit Ora King Salmon* \$46
Dill Sauce, Horseradish, Green Apple,
Pickled Cucumber, Trout Roe

Roasted Heritage Chicken
Charred Sweet Corn & Braised Chanterelle,
Aji Amarillo Glaze

\$44 Chestnut Agnolotti \$36
Brown Butter, Meyer Lemon

8oz Australian Grass Fed Filet*
Roasted Cipollini Onion, Gl, Dijon

\$74 Dry Aged Rohan Duck Breast* \$55
Cherry Compote, Glazed Baby Beet,
Pickled Cherry, Almond, Port Duck Jus

12oz 60 Day-Dry Aged New York Strip*
16oz Butcher-Cut Rosewood Wagyu Ribeye*
Grilled Shishito Peppers, Gl, Dijon

\$85 16oz Sakura Bone-In Pork Chop* \$66
Stone Fruit Mostarda, Chicory,
Fennel Pollen

Sides

Potato Rosti
Smoked Paprika Aioli

\$14 Paulette’s Potato Purée \$14
Lots of French butter!

Grilled Asparagus
Green Goddess Sauce,
Toasted Sunflower Seeds

\$16 Cauliflower Tempura \$14
Pepita Salsa Macha, Lemon Yogurt Cream

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