

Georgie

A Taste of Georgie

6 Courses for \$150

Optional Wine Pairing

Standard \$75

Premium \$150

(please allow 2 hours minimum)

Caviar

Regis Ova Caviar, Brioche, Accompaniments

Siberian Baerii Sturgeon \$110

Kaluga Hybrid \$150

Royal White Sturgeon \$180

Golden Ossetra \$195

Golden Kaluga \$350

We proudly feature our local farmers: *Profound Farms, Reeve's Farm, and Comeback Creek*

Hors d'œuvres

Tasmanian Trout Tartare Trout Chicharrón, Smoked Trout Roe Horseradish Crème Fraîche	\$24	Oysters Traditional Mignonette or Passion Fruit Granita	\$4/ea.
Black Truffle Potato Churros Caramelized Onion Dip +Baerii Caviar Bump	\$22 \$19	Carrot Hummus Profound Farms, Crudités	\$21

Appetizers

Beets Tartare Pickled Grapes, Crispy Shallot, Beet Harissa	\$20	Market Salad Radish, Carrot, Fennel, Fragrant Basil Vinaigrette	\$18
Bluefin Tuna Tartare Shiso Gelée, Serrano Pepper, Sesame Black Rice Chip	\$34	French Onion Consommé Whipped Gruyère, Brioche Pain Perdu, Caramelized Onion	\$20
Roasted Foie Gras Passionfruit Purée, Grilled Strawberry, Duck Confit, Whipped Sauternes	\$45	Sausage Smoked Tomato and Roasted Garlic, Fennel Escabeche	\$22
Grilled Spanish Octopus Potato Tortilla, Compressed Butternut Squash, Pumpkin Seed Brown Butter Mole	\$35	Duck & Pork Country Pâté Pistachio Crumble, Gold Beets, Parsnip Vanilla	\$24

Entrees

Tasmanian Ocean Trout Brioche, Asparagus, Grilled onion, Brown Butter Nage	\$35	Pink Snapper Pea & Meyer Lemon Panade, Shiso Pesto, Lemongrass Bouillon	\$48
Peppercorn Crusted Hiramasa Red Pepper "Au Poivre", Niçoise Scented Olive Oil, Mushroom Chips	\$35	Roasted Scallop in Shells Charcoal Butter, Pea "Caviar", Smoked Trout Roe +Kaluga Caviar	\$48 \$30
Agnolotti Meyer Lemon Ricotta, Parmesan, Toasted Hazelnuts, Brown Butter	\$35	Duck Confit Tortellini Satsuma, Sauce Suprême	\$34
Roasted "Lemon Pepper" Chicken (half bird) Preserved Fresno Yogurt, Potato Pavé, Citrus Jus, Parmesan Oil	\$42	Dry-Aged Duck Breast Caramelized Fennel Purée, Grilled Strawberry, Strawberry-Foie Gastrique	\$58
Roasted Coulotte "Pastrami" Smoked Parsnip Vanilla Purée Roasted Brussel Sprout Confetti, Pickled Carrot & Mustard Gastrique	\$55	Heritage Pork Tenderloin Rancho Gordo Beans, Morel Mushrooms, Smoked Whiskey Jus	\$48
8oz Grassfed Filet 100% Grassfed, Australia	\$65	10oz Linz Heritage NY Strip Black Angus, Nebraska	\$76
		16oz Rosewood Wagyu Ribeye Seven Points, Texas	\$195

Sides

Crispy Potato Wedges Raclette Meyer Lemon	\$16	Harissa Roasted Carrots Carrot Harissa, Crispy Sweet Potato	\$15
Roasted Maitake Mushroom Hot Honey and Whipped Buttermilk	\$18	Asparagus Smoked Tomato Aioli, Preserved Clementine Vinaigrette	\$17

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

Our cuisine takes time and care, for the best dining experience please place orders in full