

# Georgie

## A Taste of Georgie

8 Courses for \$185

Optional Wine Pairing

Standard \$75

Premium \$195

(please allow 2 hours minimum)

## Caviar

*Regalis & Queen Caviar, Brioche,  
Accompaniments*

Siberian Baerii Sturgeon \$125

Golden Kaluga Hybrid \$200

Platinum Ossetra \$300

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

## Hors d'œuvres

Ora King Salmon Tartare  
Scallion Crème Fraîche, Everything  
Seed Furikake, Smoked Trout Roe,  
Salmon Chicharrón

\$24

Oysters  
Traditional Mignonette or  
Passionfruit Sake Granita

\$4/ea.

Potato Churros  
Caramelized Onion Dip  
+Baerii Caviar Bump

\$21

Carrot Hummus  
Profound Farms, Crudités

\$16

## Appetizers

Chilled Texas Watermelon Consommé  
Cucumber, Preserved Melon,  
Red Shiso Sorbet

\$18

Profound Farm Salad  
Green Goddess, Garden Vegetables,  
Fragrant Herbs

\$18

Bluefin Tuna Tartare  
Shiso Gelée, Serrano Pepper,  
Sesame Black Rice Chip

\$35

Grilled Spanish Octopus  
Potato Tortilla, Marinated Pineapple,  
Red Onion, "Al Pastor"

\$38

Sausage  
Pork "Merguez", Vermont White Cheddar,  
Red Pepper Purée, Saffron Fennel Escabeche

\$25

Scallops A La Plancha  
Spinach Purée, Crispy Leeks,  
Tomato Dashi Butter  
+ Smoked Trout Roe

\$46

Alaskan Halibut  
Lemon Potato Crust, Shiso Pesto,  
Seabuckthorn, Coconut Curry Nage

\$52

Agnolotti  
Grilled Corn Ricotta, "Elote" Crisp,  
Corn Brown Butter

\$15

Ora King Salmon  
Brioche, Garden Tomato, Summer  
Squash, Yuzu Kosho Butter

\$48

Ricotta Gnudi  
Black Truffle, Parmesan Dashi

\$40

Roasted Chicken Caesar  
(half bird)  
Chicken Sausage, Crispy Potato &  
Lettuce Pave, Caesar Labneh,  
Lemon Garlic Jus

\$45

Heritage Pork Tenderloin  
Whipped Popcorn Polenta,  
Grilled Shishito & Corn Succotash,  
Cherry BBQ Gastrique

\$48

Dry-Aged Duck Breast  
Grilled Strawberry, Smoked Eggplant  
Purée, Carrot & Duck "Chorizo",  
Strawberry Jus Gras

\$58

10oz Linz Heritage NY Strip  
Black Angus, Nebraska

\$78

8oz Filet  
100% Grassfed, Australia

\$68

16oz Rosewood Wagyu Ribeye  
Seven Points, Texas

\$195

## Accompaniments

Siberian Baerii Sturgeon, 10g

\$32

Italian Summer Truffles, 2g

\$20

Sea Urchin, 3pcs

\$20

## Sides

Crispy Potato Wedges  
Raclette, Meyer Lemon

\$18

Harissa Roasted Carrots  
Carrot Harissa, Crispy Sweet Potato

\$17

Roasted Maitake Mushroom  
Hot Honey and Whipped Buttermilk

\$18

Fried Green Tomato  
Preserved Green Tomato,  
Whipped Hatch Chilli Labneh

\$15

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

WE APPLY A SURCHARGE OF 3% ON CREDIT CARD PAYMENTS