

Georgie

by Curtis Stone

A Taste of Georgie
5 Courses for \$90

Caviar

Served with red wheat blini & crème fraîche

Calvisius. Prestige	\$110	Regalis. Ossetra Royal	\$150
Petrossian. Imperial Kaluga	\$310		

Appetizers

Charcuterie a selection of cured meats with housemade pickles	\$28	Market Salad Radish, Carrot, Fennel, Pistachio Vinaigrette	\$18
Mushroom Velouté Sherry Cream, Pine Nuts	\$12	Horseradish Beet Tartare Red Grapes, Kapiti Coast Blue Cheese	\$14
King Crab Givré Winter Citrus, Crab Dressing	\$20	Brassica Millefeuille Kale, Whole Wheat, Wild Mushroom, Goat Cheese	\$14
Clams Steamed, Grilled Bread, Watercress	\$17	Foie Gras Tart Pumpkin Preserve, Butternut Ribbons, Sorrel	\$23
Steak Tartare Black Garlic Mustard, Shallots, Jerky	\$18		

Entrees

Berkshire Pork Chop Turnip Green Vinaigrette	\$42	Roasted Venison Loin Smoked Parsnip, Maitake, Spiced Jus	\$54
Halibut Charred Cabbage, Black Trumpet Mushrooms, Sauce Bercy	\$38	Chestnut Agnolotti Brown Butter, Ricotta, Parmesan	\$24
Hot Smoked Salmon Sea & Soil Lettuce, Baby Turnips, Croutons, Shallot	\$34	Georgie Rotisserie ½ Chicken Crispy Baked Mash, Rosemary Jus	\$35
Sea Bream Roasted Fennel, Orange, Black Olive Crumble	\$36	Georgie Rotisserie Chicken Dinner For 2 Served with your choice of two sides, Rosemary Jus	\$65

Steaks

6oz Filet 100% Grassfed	\$48	10oz Akaushi NY Strip Wagyu Black Angus, Texas	\$54
8oz Filet Black Angus	\$54	16oz Boneless Rib-Eye K Bar K Ranch, Texas	\$80
35oz Bone-In Rib-Eye Creekstone, Dry Aged 45 days	\$135		

Wagyu Victoria, Australia

Blackmore NY Strip, 10oz	\$145	Blackmore Bone-In Rib-Eye, 42oz	\$390
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Sides

Creamed Endive White Wine, Chervil, Black Pepper	\$12	Potato Roasties Twice Fried, Tarragon Vinegar	\$10
Charred Rainbow Carrots Orange Glaze	\$10	Crispy Baked Mash	\$10
Crispy Brussels Sherry Vinegar Reduction	\$10	Chef's Greens	\$10
		Extra Stecca	\$5