



A Taste of Georgie
 5 Courses for \$90
 optional wine pairing

Caviar

Served with brioche & accompaniments

Regalis. Classic	\$105	Regalis. Ossetra Royal	\$175
Petrossian. Imperial Kaluga			\$395

Appetizers

Charcuterie a selection of cured meats with housemade pickles	\$28	Market Salad Radish, Carrot, Fennel, Pistachio Vinaigrette	\$15
Vegetable Crudit� Muhammara, Baba Ghanoush, Green Goddess	\$20	Seared Foie Gras Berry Jam, Tea, Brioche	\$47
Hiramasa Crudo Avocado, Cucumber, Red Onion	\$18	White Asparagus Nasturtium, Caraway, Trout Roe	\$12
Prawn A la plancha, Chili, Garlic, Petit Herb	\$27	Housemade Burrata Peas, Strawberries, Nettles	\$19
Sausage Chef's daily selection, Fennel Kraut, Thai Black Mustard	\$17	Steak Tartare Roasted Bone Marrow, Bagna Verde, Charred Bread	\$22

Entrees

Spanish Branzino Spanish Beans, White Pepper, Spigarello	\$41	Ora King Salmon Green Curry, Basil, Ginger	\$36
Chestnut Agnolotti Ricotta, Chestnut, Meyer Lemon	\$25	Roasted Chicken (1/2 Bird) Red Romaine, Horseradish, Jus	\$28
Duroc Pork Chop Peanut, Lime, Coriander, Sesame Vinaigrette	\$38	Venison Smoked Parsnip, Maitake, Jus	\$45

Butcher Cuts

8oz Filet 100% Grassfed, Australia	\$48	10oz Linz Heritage NY Strip Black Angus, Nebraska	\$48
Rack of Lamb (allow 45 minutes minimum) Green Harissa, Marinated Fennel, Petite Herbs	\$50	14oz Boneless Ribeye Black Angus, Nebraska	\$59
16oz Bone-In Filet (allow 45 minutes minimum) Black Angus, Nebraska	\$95	32oz Tomahawk Ribeye (allow 45 minutes minimum) Creekstone, Dry Aged 30 days	\$220

Blackmore Victoria, Australia *Ask about our daily cut	M/P	Rosewood Boneless Ribeye, 16oz Seven Points, Texas	\$110
---	-----	--	-------

Sides

Pastrami Spiced Cauliflower Leek Ash Yogurt	\$10	Potato Pave Horseradish Aioli	\$10
Charred String Beans Green Yellow Wax, Miso	\$10	Creamed Spinach	\$15

In order for our Kitchen Team to execute the selected dishes in the best possible manner, orders must be placed in full.