

# Georgie

by Curtis Stone

## Merry Christmas

3 Course Chef's Menu / \$125 per person

### Supplement Pre-Course:

Cheese & Charcuterie Board Pickles, Jam, Grissini \$15/pp

### Caviar & Accompaniments

Royal White Sturgeon \$105, Kaluga Hybrid \$120, Golden Ossetra \$175, Imperial Kaluga \$410

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### 1<sup>st</sup> Course:

Venison Tartar Carrot, Calabrian Chile, Jerky

Mushroom Soup Madeira Reduction, Pine Nut, Black Trumpet  
Add Périgord Truffle \$75

Oyster & Pearls Fresh Wasabi, Trout Roe, White Soy

Foie Torchon Date, Huckleberry, Grilled Bread  
Add White Truffle \$95

Winter Salad Apples, Dried Cranberry, Walnut, Pomegranate, Champagne Vinaigrette  
Add Périgord Truffle \$75

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### Main Course:

Beef Wellington Jus Gras, Green Peppercorn  
Blackmore Upgrade \$120

Duck Confit Cassoulet, Parmesan Crisp, Bacon Jus

Ora King Salmon Coulibiac Duxelle, Beurre Blanc

Prime Rib Potato Pave, Horseradish Cream, Jus

Ricotta Agnolotti Chestnut, Parmesan, Meyer Lemon

### For the Table:

Georgie's Country Mash, Brussel Sprouts

Add White Truffle \$95 / Add Périgord Truffle \$75 / Add Foie Gras \$45

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### Dessert:

Bread Pudding Crème Anglaise

Chocolate Cremeux Burnt Vanilla Ice Cream, Crispy Chocolate Mousse