



## AMUSE BOUCHE

### APPETIZER

*Smoked Burrata Cheese Green Tomato*

deconstructed burrata cheese spherification | fava salad | cured fennel

-or-

*Baby Red Oak Lettuce Salad*

georgia pink oyster mushrooms | summer truffles | purple asparagus | caviar lime vinaigrette

-or-

*Florida Coast Tuna Crudo*

citrus salmorejo cream | osetra caviar

### ENTREE

*Georgia Softshell Crab*

-or-

*Wild Striped Bass*

sage gnocchi | champagne caviar beurre blanc | fiddleheads

-or-

*Picanha*

riverview farm grits & serrano ham cakes | english peas | morel mushroom demi

### DESSERT

*Georgia Grown Strawberries Pana Cotta*

vanilla pineapple chutney

-or-

*Georgia Peaches Cobbler*

tahitian vanilla ice cream

-or-

*Sorbets & Ice Cream*

rhubarb & strawberry | thai basil | sweet tea ice cream

*\$135 per person*

*\$195 per person with cocktail & wine pairing*



Executive Chef Javier Cuesta

CONSUMING RAW AND UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.