



AMUSE BOUCHE

dauphine potatoes | smoked bacon onion jam | chive crème fraîche | sea salt

APPETIZERS

Cream of Squash

truffle & whipped sweet grass dairy farm green hill cheese sandwich

Lamb & Beef Belly Paté

black garlic, tucker farms radish, benne seed tahini verde, parmesan thyme crackers, pickled mushrooms & mustard seeds

Bison Short Rib Tortellini

wilted beet greens, smoked yellow beet chips, slow oven-dried tomato conserve, pickled green garlic

SALAD

Treviso Radicchio

barnsley farm radicchio treviso, cured egg yolk, sorghum popcorn, fried green tomato croutons, green garlic vinaigrette

Beets

roasted & raw beets, pickled romanesco, crispy chicken skin, cipolini onions, herbed goat cheese custard, jalapeño vinaigrette

ENTRÉE

Tiger Prawns

jumbo tiger prawns, watercress purée, fava bean leaves, country ham sumac vinaigrette

Verlasso Salmon

verlasso salmon, english pea purée, basil oil, jumbo green asparagus, charred onion petals

Boar

grilled boar tenderloin, wild mushroom soubise, peach pink peppercorn chutney, caramelized onion jus

Wagyu Strip Loin

spring fava bean purée, mustard onions, rhubarb butter, homemade steak sauce

DESSERTS

Chocolate Panettone

rhubarb berry gel, honey-lavender whipped cream, brown butter ice cream

My Parisian Flan

raspberries, black cherry coulis, vanilla whipped ganache, smoked pecan bourbon ice cream

Apple Tarte Tatin

caramel dust, hazelnut meringue, calvados ice cream

Chef's Trio of Daily Ice Cream & Sherbet

macerated fruit ice cream, calvados ice cream, smoked-pecan-bourbon ice cream, lemon-basil sherbet, chocolate-orange sherbet

THREE COURSES

Eighty

FOUR COURSES

Ninety

Executive Chef Nicolas Lebas

A 20% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO ALL FOOD AND BEVERAGE ORDERS.

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

MENU VALID APRIL 1 - MAY 1, 2021



Our chefs work in our gardens and develop strong connections with local farms, ensuring the freshest available ingredients are incorporated into the Rice House menu which changes frequently.

A few of the local farms featured on this week's menu include:

Barnsley Farm, Adairsville, GA

Located on property at the Barnsley Farm, our chefs tend our kitchen garden to incorporate ingredients grown on-site into our menus. Nearby, bees are buzzing at our on-site hives to produce our own honey.

Tucker Farms, Rome, GA

Tucker Farms is a predominantly restaurant-supported farm located in Rome, Georgia. They grow specialty lettuces, greens, and herbs as well as seasonal garden vegetables. Produce is available to chefs across the metro Atlanta, Northwest Georgia North/Central Alabama, and Tennessee markets. They enjoy partnering with chefs, and working with restaurants, who embrace sustainability and a seed-to-plate philosophy.

Ridgefield Farm, Brasstown, NC

All of our beef has been grown on our family's Ridgefield Farm since we decided to expand in 1998, forming Brasstown Beef. Our family farm in Brasstown, NC has worked for decades to ensure that we are providing America's Best Beef, and we're proud of the simple, pure goodness we serve to our people! The consistency in flavor and tenderness of our beef result from humane treatment in a sustainable environment.

Sweet Grass Dairy, Thomasville, GA

Founded in 2000, by Al and Desiree Wehner, Sweet Grass Dairy creates artisan cheeses including the award winning Green Hill and distributes its cheeses across the U.S. In 2005, Sweet Grass Dairy was purchased by the Wehners' daughter Jessica and their son-in-law Jeremy Little.

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