



CHRISTMAS WEEKEND 2020

Available 5:30 to 10 p.m.

Three-Course Menu: \$75 | Four-Course Menu: \$85
prices exclude tax and service charge

AMUSE BOUCHE

halibut fritter | parmesan truffle aioli

APPETIZERS

Lobster Bisque

butter-poached lobster, black truffle

Tamale

bison short ribs, red onion jam, pecorino, sorghum popcorn

Foie Gras Torchon

pickled mushrooms, walnut crunch, black garlic coulis, brioche

SALAD

Baby Beets

pickled beets, horseradish foam, escarole, goat cheese snow, mizuna, oat biscuit

Cauliflower Textures

shaved cauliflower, romanesco, cauliflower & gouda purée, frisée

Waldorf

dehydrated grapes, grana padano, pickled celery, grated walnut caramel, granny smith apple

ENTREES

Acorn Squash Risotto

grana padano, acorn squash, truffle

Halibut

smoked halibut, celery root purée, leek-smoked bacon fondue, caviar champagne sauce

Duck

duck breast, pickled cranberries, parsnip puree, dates, chestnut mushrooms, juniper jus

Beef

wagyu filet of beef, tartiflette, mushroom soubise, baby carrots, cognac jus

DESSERTS

Chocolate Mousse

berry gel, spiced honey-whipped cream, chocolate soil, apple calvados ice cream

Brown Bread Parfait

raspberries, toasted oatmeal crumble

Caramel Panna Cotta

bourbon caramel, toasted hazelnuts, zucchini bread, ginger foam, sea salt

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 DECEMBER 24 - 26, 2020



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

Goodnight Bros Country Ham, Boone, NC

Goodnight Brothers has been specializing in the art of dry curing hams since 1948. Their focus is on curing, aging, de-boning slicing and packaging country ham for the food service and retail industries.

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.

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 DECEMBER 24 - 26 , 2020