



Amuse Bouche

Halibut Fritter

parmesan-truffle aioli

APPETIZERS

Tamale

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

Lamb Meatballs

garlic cream | mint | basil oil | tapenade

Oyster Cream

roasted salsify | poached oyster | pancetta chips

Autumn Terrine

turkey confit | root vegetables | pickled mushrooms | plum ketchup

SALAD

Beets

roasted baby beets | mizuna | feta | black garlic coulis | oat cracker

Pumpkin

roasted pumpkin | wild arugula | charred cipollini onions | whipped cottage cheese | allspice vinaigrette

Escarole

grilled escarole & radicchio | pine nuts | pickled tomatoes & shallots | spiced pumpkin seeds | black pepper buttermilk dressing

ENTRÉE

Pumpkin & Chestnut Farro Risotto

kale | grana padano | toasted hazelnuts

Halibut

smoked halibut | fall succotash | fresh coriander lemon foam | basil oil | grey salt

Duck

duck breast | pickled cranberries | parsnip purée | dates | chestnut mushrooms | juniper jus

Wild Boar

prosciutto-wrapped wild boar tenderloin | spiced peach relish | burnt carrot purée | barnsley farm scarlet frill | chervil

Bison

bison short ribs | parsley purée | smoked jus | roasted cipollini onions | grilled artichoke

DESSERTS

Walnut Semifreddo

blackberry coulis | walnut brittle | blow torched berries

Chocolate Mousse

berry coulis | spiced honey whipped cream | chocolate soil | apple calvados ice cream

Caramel Panna Cotta

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

Chef's Choice of Daily Ice Cream

marshmallow | apple calvados | smoked pecan bourbon

THREE COURSES

Seventy-Five

FOUR COURSES

Eighty-Five

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 FOR THE MONTH OF DECEMBER



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 beef produced for Brasstown Beef has been grown out on our farm, and through our family farm. Our family farm in Brasstown, NC has worked for decades to ensure that we are providing Americas 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 environmen

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.

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